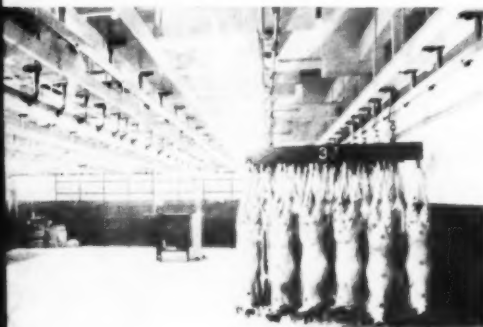


THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

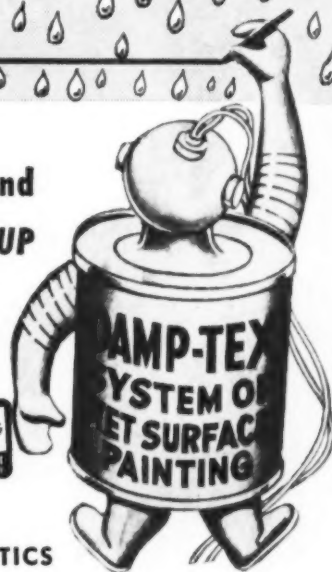
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● In this newest "Buffalo" sausage stuffer, every part in contact with meat has a special corrosion-resisting surface. Cylinder walls, piston, safety ring, and cover have a protective "stainless" coating. Meat valves are machined from a special stainless alloy. Stuffing tubes are made from gleaming stainless steel. Every feature of this new stuffer contributes to greater sanitation, better quality sausage, lower costs. And you can't beat it for *safety*.

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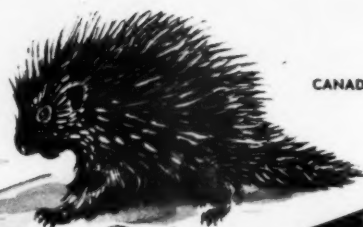
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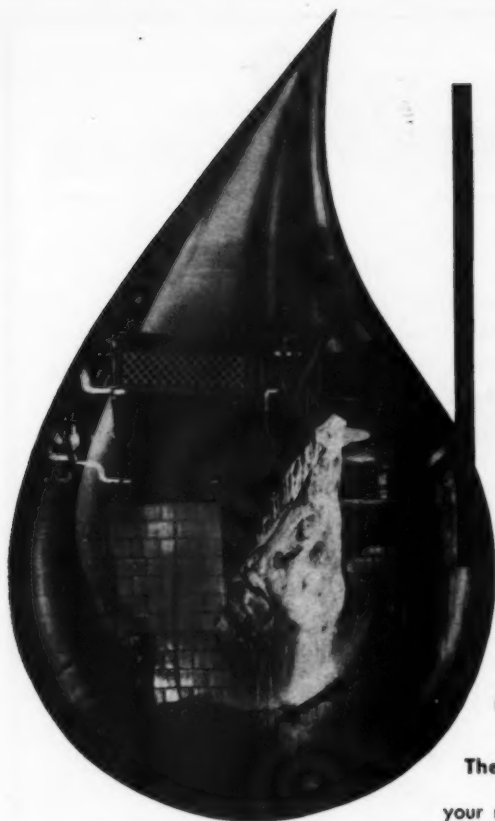
*Slow of foot, dim of wit, the common Canadian porcupine (*Erethizon dorsatus*) survives because of the panoply of protective spears with which Nature has endowed him.

**The beauty and grace of the American white-tailed deer (*Odocoileus virginianus*) makes him one of the world's most lovely creatures. Both deer and porcupines are common in KVP's Canadian timberlands.

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and the PROFIT in MEAT

with

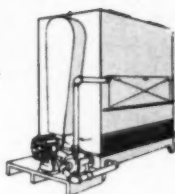
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Marlo Refrigeration Units guard against spoilage and loss of color . . . assure maximum profits by extracting heat — not moisture (weight) from meat. Designed for high humidity—low velocity operation, they reduce costly shrinkage . . . provide proper cooling wherever they're installed.

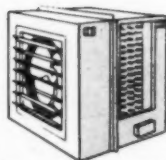
There's a Marlo Unit for every refrigeration need. Give your meat extra protection by installing Marlo equipment in COOLERS . . . CHILL ROOMS . . . HOLDING ROOMS . . . PROCESSING ROOMS.



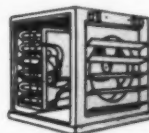
Dry Coil Cooler



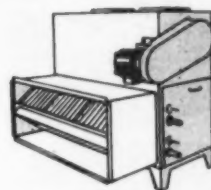
Brine Spray Cooler



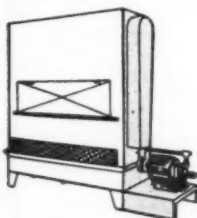
Electric Defrost LT Unit



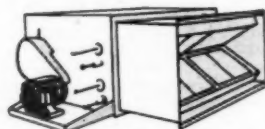
Pull-Through Unit Cooler



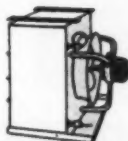
Floor Type Air Conditioning Unit



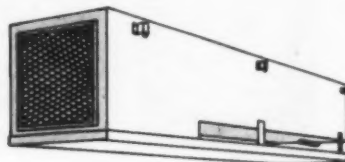
Evaporative Condenser



Ceiling Type Air Conditioning Unit



Standard Unit Cooler



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THE HEEKIN CAN CO., CINCINNATI 2, OHIO



THE NATIONAL PROVISIONER

Volume 121

OCTOBER 9, 1949

Number 15

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BACON CURING BOX

ALL ROUND CORNERS

ALL SEAMS WELDED

FREE OF CREVICES

WILL NOT BULGE

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GALVANIZED

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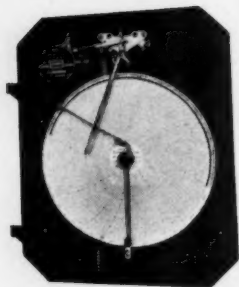
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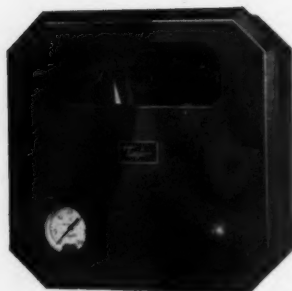
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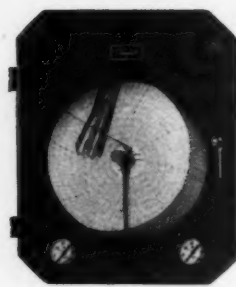
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1. **Taylor Integrating Flowmeters** give you accurate cost figures on consumption of steam for departmental processing and heating throughout your plant. Detect any abnormally high steam consumption caused by faulty operation of traps or valves. Equally beneficial for compressed air and water lines.

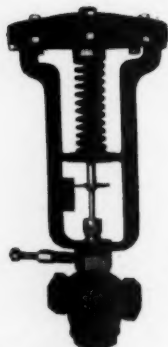


2. **86R Taylor Fulscope® Indicating Controller**—a highly dependable air operated temperature controller, which is adaptable to many applications requiring close control but no record: for open vats, pressure cookers, storage vaults, rendering, retorts, cooking canals.

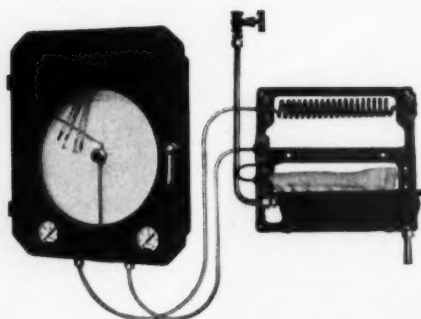


3. **Taylor Recording Fulscope® Temperature Controllers**—Quality control in a simple, dependable, economical package. Ideal for automatic temperature control of Retorts, Scalding, Rendering, Smoke Houses, Sausage Cookers, Water Sterilizers, Vacuum Sausage Mixers, Chill Rooms, Process Rooms, Storage Rooms, Cook Tanks.

Seven Sharp Cost Cutters from Taylor to you!



4. **Taylor Hi-Flow® Valve**—A Single-seated diaphragm valve in the 150-pound class designed with greater capacity so that it frequently permits use of next size smaller body. Features: *Inherent Tight Shut-Off; Easy Maintenance; Long Life; Cast Iron Motor.*

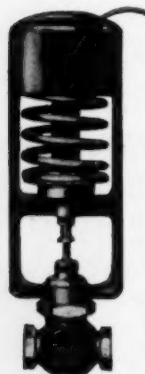


5. **Taylor Wet and Dry Bulb Recording Controlling Hygrometer** for your smokehouse. Helps assure the uniform appearance, moisture content, flavor and tenderness of your most cherished formulas for ham, sausage or bacon.



6. **Taylor Industrial Thermometers**—Perfect where you need an accurate check on mechanical instruments. Accurate, rugged, dependable at almost every phase of processing mentioned on this page.

• Registered Trade Mark



7. **Taylor Self-Acting Temperature Controllers** are perfect for hot water heaters, open tanks, bottle washers, glue kettles, water condensers and other applications where you don't need precision control, or where an indicating or recording controller is not required. No auxiliary air supply needed. Inexpensive, easy to use. This page shows only seven out of our whole department store of accurate instruments designed to keep your product quality up and your costs down. Ask your Taylor Field Engineer! Or write Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. *Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.*

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ACCURACY FIRST

IN HOME AND INDUSTRY

22,228 SCRAPING STROKES A MINUTE

SHAVES A HOG IN LESS THAN 20 SECONDS

FEATURES BOSS UNIVERSAL DEHAIRER

20 H.P. motor operates the two belt scraper shafts, feed conveyor and hair conveyor.



Clutch for disengagement of feed conveyor while dehairer continues in operation.



Upper shaft has 20 — 6 point scraper stars.



Lower shaft has 20 — 10 point scraper stars.



Scrapers are staggered and shafts operate in same direction to propel hogs toward discharge door where they are automatically ejected to gambreling table.



Discharge door adjustment regulates timing of dehairing operation.



Hot water spray cleans hogs and carries hair to hair conveyor.



Hot water box receives and recirculates water at 140°.



All adjustment and maintenance points easily accessible.



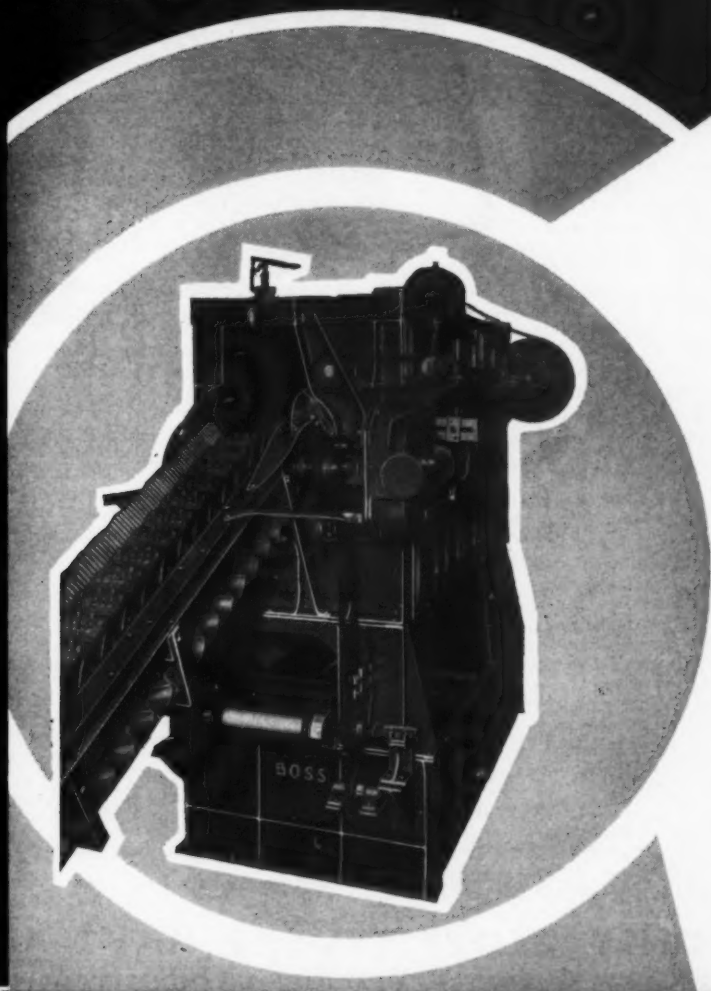
Dehairer, feed conveyor, hair conveyor and hot water box can be purchased separately if desired.

WRITE FOR HOG KILLING
EQUIPMENT CATALOG



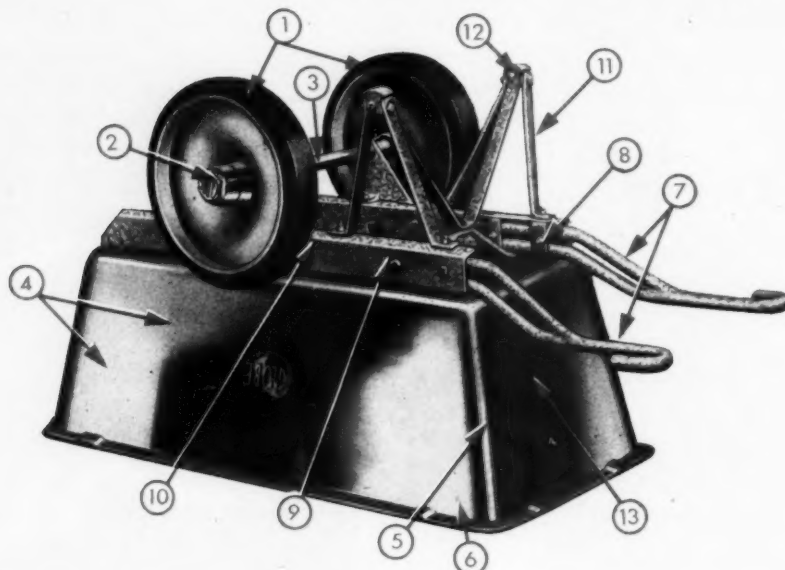
The BOSS Universal Dehairer is widely used in hog killing departments where maximum production must be achieved in a minimum of space. This cast iron, totally enclosed machine is only 12 ft. long, 4 ft. 6 in. wide and 8 ft. 6 in. high, but it efficiently dehairst 200 hogs per hour on the most rugged production schedule . . . and requires only a 20 H.P. motor!

For real help in solving your hog killing problems call in your nearest BOSS representative; he knows the most modern hog killing techniques, and he sells the most efficient hog killing equipment.



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CINCINNATI 16, OHIO

ARE YOU GETTING THESE 13 "MUSTS" in every Truck you buy? You will if you specify Globe Trucks



1. Aluminum disc wheels, with neoprene tires.
2. Waterproof threaded hub caps, grease sealed bearings, make wheel bearings absolutely grease tight and waterproof for longer life.
3. 1 1/4-inch cold rolled steel axle.
4. Stainless steel or galvanized bodies with double pressed rim and heavily reinforced corners, all seams welded away from corners.
5. 2-inch radius sanitary rounded corners for easy cleaning and thorough discharge.
6. Extra heavy corner iron reinforcements.
7. New style adjustable reinforced handles, extra strength and rigidity—cannot twist.
8. New style adjustable handle brackets—double bolted to channel frame.
9. New design heavy channel chassis—extends full length of truck body.
10. All running gear secured to chassis independent of body.
11. Heavy duty legs.
12. Replaceable iron floor-saver shoes.
13. Galvanized handles and chassis.

ONLY GLOBE TRUCKS HAVE ALL THESE FEATURES
35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

Armour Operations in Third Quarter Showed a Profit of \$170,579

F. W. Specht, president, Armour and Company, reported to stockholders that operations in the third quarter resulted in a profit of \$170,579. He pointed out that while this is a very small profit, there was a gradual improvement in the results of operations during the quarter. During the first month of the quarter some of the conditions which brought about unsatisfactory results in the first six months, such as severe price declines, still prevailed.

On July 5, 1949 Specht had reported that operations for the six months ended April 30 resulted in a loss of \$6,512,634 after federal income tax credit. With the profit in the third quarter, operations for the nine months ended July 30 resulted in a loss of \$6,342,055.

Total meat production under federal inspection during the four months October-January will exceed by 6 per cent production in those months last year and by 24 per cent that of the 1939-41 average production. "The relationship of and the trend of meat prices during the period when the meat is sold, to the cost of the livestock from which the meat was produced is the inherent risk in meat packing operations. As to these price risks, much depends upon the trend in general economic conditions—particularly employment—during the period of flush production and the subsequent period in which the accumulated product is sold," he said.

Specht repeated his warning that results for only part of the year should not necessarily be considered indicative of the results on an annual basis.

NIMPA 1950 CONVENTION

The 1950 annual meeting of the National Independent Meat Packers Association will be held at the Palmer House, Chicago, Tuesday, Wednesday and Thursday, April 11-13. The announcement was made Friday following a directors meeting at the Saddle and Sirloin Club in Chicago.

ARMY LARD PURCHASES

On Thursday of this week the Army purchased 1,573,000 lbs. of pure refined lard, in new or reconditioned tierces and/or steel drums for relief feeding, at prices ranging from 13.85c to 14.5c per lb., delivered New York. At the same time it requested offerings of an additional 5,000,000 lbs. of lard. A week earlier it purchased 3,500,000 lbs., at 12.9c to 13.2c per lb.

Action on Farm Measure at Temporary Deadlock

Early in the week the Senate temporarily shelved a high support farm bill on the motion of Senator Clinton Anderson, former secretary of agriculture, after his flexible price support bill had been rewritten. It was expected that the Senate agriculture committee would report the bill back to the Senate later in the week or Monday and that the bitter floor battle on the issue of high-level, rigid farm price supports would be reenacted.

Anderson's original bill called for sliding scale price supports at 75 to 90 per cent of parity with supports diminishing when supplies increase. Backers of the high-support legislation contend any serious drop in farm prices could set off a depression affecting the whole economy. Senator Lucas of Illinois stated that the latter measure will be taken up as soon as the committee returns it to the Senate. "We're going to get a farm bill this session no matter how long we stay here," he asserted.

BRANNAN APPROVES POULTRY GRADING, INSPECTION PLAN

The Secretary of Agriculture has approved proposed revisions covering grading and inspection, sanitation and standards and grades for various kinds and classes of live, dressed and ready-to-cook eviscerated poultry and dressed domestic rabbits. All previous grading regulations covering poultry and rabbits are combined in the regulations.

The proposals would permit non-federally inspected ready-to-cook poultry to be graded for quality. Previously, only federally inspected, eviscerated poultry could be federally graded. The revisions also would provide that poultry which is graded and inspected in official plants must be processed and handled under prescribed minimum sanitary conditions and procedures. There were no sanitary requirements for slaughtering and dressing of poultry.

The revised regulations are expected to become effective about October 25.

McCARRAN AMENDMENT

Senate and House conferees on the appropriation bill for the National Military Establishments have reached unanimous agreement on the McCarran amendment, according to the Western States Meat Packers Association which has been supporting the measure. The bill would require the Army to purchase its meat in the United States when it can do so without unduly raising domestic prices. It is expected that Congress will approve the measure.

AFL AND CIO UNIONS JOIN IN BARGAINING DRIVE WITH PACKERS

In an unprecedented move, the United Packinghouse Workers (CIO) and the Amalgamated Meat Cutters (AFL), agreed this week to joint action in efforts to negotiate contracts with the Big Four packers. This is the first time in the history of the two unions, which claim to represent more than 90 per cent of the meat packing employees, that such combined action has been taken.

Negotiations for new contracts have been carried on by the unions and Armour and Company, Cudahy Packing Co., Swift & Company and Wilson & Co., since July. The previous agreements expired August 11, but were extended until new agreements are reached.

A joint statement by Ralph Helstein, president of the UPWA, and Earl Jimmerson, president, Amalgamated Meat Cutters, charged the companies with refusing to negotiate "fair and reasonable" agreements with the two unions. "The refusal by the companies to negotiate an agreement with the two unions can only be regarded as a deliberate attempt to promote industrial strife," they said.

The statement announced that the two unions are calling conferences of representatives from their locals to determine the future course of action. The conferences will be held soon.

Following the unions' action Swift & Company issued the following statement:

"Distorted and unrealistic statements of this kind only confuse the situation. Swift & Company has endeavored to reach an agreement through collective bargaining with the Amalgamated Meat Cutters and Butcher Workmen (AFL) and the United Packinghouse Workers of America (CIO), and a considerable number of meetings have been held. Mr. Helstein and Mr. Jimmerson are in a position to know what bargaining they have done with other companies in the meat packing industry.

"In endeavoring to reach an agreement we have been keeping in mind our obligations to producers, consumers and shareholders, and our inability to reach a settlement is because the union has been unwilling to accept what we consider reasonable offers.

"It is regrettable that representatives of the unions release statements condemning the firms whose employees they are representing in an attempt to bring pressure.

"As always, we stand ready to engage in general collective bargaining."



MEXICAN CATTLE, THIN FROM DROUGHT AND LONG TREK, REST ON WAY TO PLANT

CANNING SAVES MEAT FROM STRANDED MEXICAN CATTLE

IN 1947 the United States closed its border to cattle crossing from Mexico. The quarantine was imposed because hoof and mouth disease, then rampant in central Mexico, threatened to spread to the American side. Some 500,000 head of uninfected cattle were trapped in the vicinity of the border, and because of the drought, there was no grass to feed them. Apparently the cattle markets of Sonora, Chihuahua, and Coahuila, that had been selling cattle to the United States, were doomed. American cattlemen caught with large

A Western Ways Feature by
Pete Drake

Photographs by Ray J. Manley

herds waiting to be driven across the line faced ruin.

According to Abelardo Rodriguez, governor of Sonora: "Without the cattle growing industry in Sonora, 90 per cent of our land would be deserted."

By the summer of 1947, however, relief was in view. In a series of meet-

ings held at Albuquerque, N. M., American and Mexican cattlemen decided that by erecting canning plants and entering into world competition, they could create a market for their own beef. However, they needed Uncle Sam's help.

Present at the conferences were Preston Richards of the U. S. Department of Agriculture, and Ralph Trigg of the Commodity Credit Corporation. Financing the construction of the canning plants was arranged by CCC through the Import-Export Bank of New York and Nacional Financiera de Mexico.

Men or associations of men qualified to contract with the United States Government to can beef for export were also qualified for loans to build the canning plants. Since in central Mexico the owners of infected cattle were being paid under the Aftosa campaign at one peso per kilo for destruction of infected cattle, a contract price of 28c per pound for the canned product, f.o.b. the plants, seemed a fair price for the canners. This allowed 8½c per pound live weight to the cattle growers.

From August 21, 1947 to March 5, 1949 13 plants have canned over 151,-



Boning room at plant at Cananea, Sonora, where chilled carcasses are boned out prior to sending the meat to the preparation room which is located on the floor below.



000,000 lbs. of beef that otherwise, through starvation and careless handling, might have been wasted. In the state of Chihuahua there are five canneries, in Sonora four, Coahuila three, and Nueve Leon one.

Without exception, American equipment is responsible. American machinery was bought and American material is used in those machines: American experts were hired to show the Mexicans how to operate them.

At the canning plant of Productos de Cananea, S. A. de C. V., Cananea, Sonora, Mexico, a typical unit, Pete Preston is cannery superintendent and George Gilman is packing plant chief. Girls at Cananea wear white coats, white caps, and rubber gloves while working. They are taught sanitation, and speed; and they respect their jobs.

"I found it easier," said Pete Preston, "to teach myself Spanish than to try to get 50 girls to speak English. We get along famously."

Cattle are forced up a long chute at this plant to the second level "killing floor." The single rail beef landing system is employed to reduce the crews working at the dressing beds. Capacity is 400 head per day. Cooler capacity at Productos de Cananea is sufficient for two days' kill.

Meat Handling Mechanized

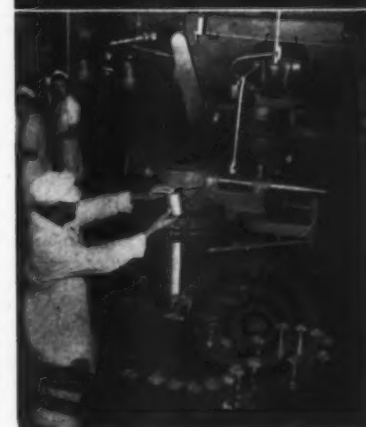
Since the boning room is on the second story, and the cannery on the first, boned meat is dropped down an iron chute to a grinder in the canning department. Under the mouth of the grinder is a truck with its four wheels on a scale. When 200 kilograms have registered on the scale, the grinder is stopped, and the cart is wheeled to the gravy station.

Twenty kilograms of gravy is then poured over the meat.

The mixer is fitted to a shovel-like truck dumper which picks up the cart, meat and all, and dumps it into the mixer. After the meat and gravy reach the desired consistency, the mixer empties the mixture on a conveyor which takes it to the can filler.

Cans enter the filler from one side and beef from the other. Since it is impossible for the filler to get exactly 20 grams of meat and gravy mix into each can, girls stand along the conveyor and check weigh each can. Beside her own scale, each girl has a platter of meat from which by hand she adds or subtracts from each can as is necessary. This is a most important phase of operations. The cans are closed on double seamer closing machines, in the first

(Continued on page 24.)



MEAT PREPARATION AND CANNING OPERATIONS

LEFT HAND COLUMN: The pictures show successively the meat sliding down chute from boning room and being fed into grinder and thence into truck on scale; the meat and gravy being emptied into the mixer with a truck lifting and dumping device, and the meat being dumped from mixer onto a conveyor which carries it to the can filler.

RIGHT HAND COLUMN: The pictures show the can filling station, at which the cans are mechanically filled with the meat-gravy mixture; the check weighers bringing cans up to correct weight and the closing and vacuuming operation.

AMI Starts Big Drive to Boost Pork Consumption

IN ANTICIPATION of the largest domestic pork supply since the end of the war, the American Meat Institute has completed plans for an aggressive advertising and merchandising program to promote the sale of all pork products during the coming fall and winter months, when supplies are expected to be greatest.

National magazine advertising will start hitting hard on pork values in December and continuing into January. In the meantime, during the next two months, pork will be prominently featured in Institute advertising in weekly and women's magazines and in publicity of various kinds—with the tempo gradually increasing to build favorable background for the beginning of the promotion itself. These preliminary advertisements feature ham, bacon and pork sausage for breakfast; how to obtain three fresh cooked meals from a pork loin; and a method of preparing three fresh cooked meals from a pork shoulder butt. Then millions of readers will see advertisements, now being prepared for the big pork push in December and January, in *Life*, *Look*, *Ladies' Home Journal*, *Woman's Home Companion*, and *Good Housekeeping*.

At an appropriate time during the promotion period—when supplies are at their peak—newspaper advertising featuring "nourishing pork" will run in more than 250 daily newspapers, in 181 cities throughout the country. These papers reach more than half the families in the areas that account for nearly 85 per cent of the retail food sales of the country.

Material for Retailers

At the same time, retailers will be provided with material for use in their stores, tying in with the national advertising. These will include a large poster suitable for display in windows, on walls, or over wires; six streamers, each featuring a different pork cut; and colorful price cards to be used at the point of sale. Mats featuring pork will be supplied for retailers to use in their own newspaper or handbill advertising.

The program is the result of a recommendation by the provisions committee and the board of directors of the Institute. These groups suggested that an all-out effort be made to encourage the increased consumption of pork during the period of peak hog marketings, and that the program should be developed with all channels of trade, producers, processors, retailers, hotels and restaurants and others.

It was pointed out that increased consumption of pork should aid in avoid-

ing the complicated problems that might result from the government having to support hog prices during such a period.

Details of the program were developed by the Institute with the assistance of hog producers, swine producers and breeders' associations, college livestock extension specialists, representative leaders of other farm organizations and marketing agencies, and representatives of various retail organizations—all of whom have endorsed the program and pledged their support.

Cite Reasons for Program

Need for such a program, the Institute said, is demonstrated by the following facts:

a) The government expects hog marketings in the next 12 months to be at least 15 per cent larger than the market supply a year earlier.

b) Hog marketings will show a substantial seasonal increase during the next four months, probably reaching a peak for the year in December and the early part of January. The supply of pork in the last quarter of 1949 will be 45 per cent above the third quarter and 12 per cent larger than in the last quarter of 1948.

c) The pork supply available for domestic consumption in the winter months ahead will be the largest since the end of World War II.

d) The per capita consumption of all meat in 1950 will be about 153 lbs., or 5 per cent larger than the estimated 146 lbs. per capita in 1949. All of this increase is expected to be pork.

e) The future demand for meat depends largely upon: 1) How many people are going to have jobs; 2) How much spendable income they will have, and 3) What proportion of this spendable income they will spend for meat.

Increased competition for the meat dollar, further catching up in steel, a tapering off from record levels in automobile output, and a continued cautious spending attitude on the part of consumers, are all factors that are expected to prevent the demand for meat from being as strong throughout the remainder of 1949 as a year ago, and, in spite of growing optimism, some further minor setback from current levels still seems probable. A prolonged steel strike would accentuate this trend. Strengthening factors, however, may again dominate the picture by late 1950—at least most authorities agree that a sharp break in purchasing power will be avoided for another year or longer.

At the first meeting several weeks ago, the representatives of producers

and marketing agencies offered varying opinions on the trend of hog marketings this fall and winter. While a number of those connected with hog production and marketing expressed the hope that hogs would be marketed early, in an orderly fashion and at lighter weights, there was some feeling that because of the large supply of corn many producers would feed their hogs to the level bringing the greatest total dollar and cents return.

In this connection several producer representatives expressed the belief that lard should be given some promotional support. It was their feeling that the present position of lard is one of the weak points in the hog price situation and that increased production of the fat would have a further depressing influence on hogs. Packer spokesmen commented that much has been done in recent years to improve the quality of lard, but that demand for the fat is relatively inelastic and its domestic position can be changed only at the expense of competitive fats which are also plentiful and aggressively sold.

There was considerable discussion at the producer meeting of the problem of filling the growing needs of the United States for pork without adding to the supply of animal fat. Conceding that there are more efficient methods of producing food fat than on an animal, producer representatives pointed out that several factors must be considered in an approach to the long-range hogmeat-lard problem. Among these, it was noted, is packer buying which does not always offer sufficient incentive for quality improvement and the fact that midwestern agriculture finds its best outlet for its huge corn crop in hog feeding.

One livestock expert brought out the point that while a hog with more meat and less fat is desirable, the objective cannot be reached without much more work in breeding and feeding, carried out in realistic relationship to present agricultural practices.

FINANCIAL NOTES

John Morrell & Co. has declared a dividend of 12½¢ a share on its common stock, payable October 29, 1949, to stockholders of record at close of business October 7.

The E. Kahn's Sons Co. has declared a regular quarterly dividend of 62½¢ a share on cumulative preferred stock and 25¢ on common, payable October 1 to holders of record September 20.

A Gaylord Sales Office is near you!

**Gaylord
Boxes**

For competent aid in solving
your packaging and shipping
problems call a
Gaylord Representative

Better Boxes Through Continuing Research
and Quality Control.

CALL THE NEAREST
GAYLORD OFFICE



GAYLORD CONTAINER CORPORATION

General Offices: Saint Louis

Corrugated and Solid Fibre Boxes • Folding Cartons • Kraft Grocery Bags and Sacks • Kraft Paper and Specialties

More-for-your-money... DODGE "Job-Rated" TRUCKS

**NEW
B-2
series**

NEW Dodge B-2 Series Chassis Features

1. SUPER-FRICTION CLUTCHES. Large frictional areas. "Job-Rated" for smooth action and long life.

2. RUGGED 3-, 4- or 5-SPEED SYNCHRO-SHIFT TRANSMISSIONS — "Job-Rated" for the load. Carburetized gears; heat-treated shafts; antifriction bearings throughout.

3. FULL-FLOATING REAR AXLES . . . Hypoid design; banjo-type housing . . . "Job-Rated" for the load. Long life . . . low upkeep cost.

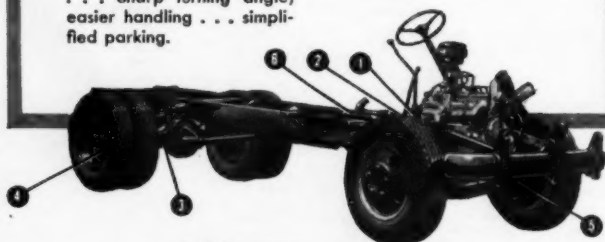
4. CYCLEBONDED brake linings (no rivets) prolong brake life.

5. CROSS-TYPE STEERING . . . Sharp turning angle; easier handling . . . simplified parking.

6. SAFETY-LOCATED GAS TANKS . . . Outside the cab, NOT inside!

NEW STEERING COLUMN GEARSHIFT . . . Standard equipment on ½-, ¾- and 1-ton models with 3-speed transmissions . . . provides easier handling, more unobstructed floor space, greater safety of operation.

"RIGHT-SPOT" HAND BRAKE . . . under the center of the cowl . . . right where you want it. Standard on all ½-, ¾- and 1-ton models. Provides unobstructed floor space; easier passage through either cab door.



NEW Dodge B-2 Series Engine Features

● **FAMOUS DODGE L-HEAD TRUCK ENGINES** . . . "Job-Rated" for your loads. Save gas, oil—cut service expense.

● **COMPLETELY SPLASH- AND DUST-PROOF ELECTRICAL SYSTEM** . . . with high-output generator. Resistor-type spark plugs, and high-output coil, provide amazingly smooth engine operation; insure longer plug life.

● **EXHAUST VALVE SEAT INSERTS** . . . resist wear, pitting. Reduce valve grinding; preserve performance.

● **REPLACEABLE PREFITTED MAIN BEARINGS** . . . precision, long-life quality. Reduce maintenance costs.

● **FULL-LENGTH CYLINDER COOLING** . . . uniform cooling of cylinders, protects . . . reduces wear.

● **4-RING ALUMINUM ALLOY PISTONS** . . . for top performance; longer bearing life; low oil consumption.

● **FULL-PRESSURE LUBRICATION** . . . positive pressure to main, connecting rod and camshaft bearings and camshaft drive; prolongs engine life.

● **OIL-BATH AIR CLEANER** . . . highly effective in protecting the engine from dust and dirt.

THEY'RE more-for-your-money any way you look at them!

Read why . . . on this page. See why . . . at your Dodge dealer's.

New B-2 Series Dodge "Job-Rated" trucks are designed throughout to last longer . . . to save you money!

Compare them—feature for feature, price for price, value for value—with any other trucks! Know what you're getting for what you pay.

Switch to Dodge. See your Dodge dealer . . . now . . . and *save money!*

356 BASIC CHASSIS MODELS, RANGING FROM 4,250 TO 23,000 LBS., G.V.W. . . PRICED WITH THE LOWEST

The National Provisioner—October 8, 1949



RESULTS of tests on lard samples submitted by meat packers during July and August in cooperation with the National Independent Meat Packers Association's lard evaluation program have been tabulated in the laboratory of the Reliable Packing Co., Chicago. John E. Thompson, president of the firm and moderator of the testing program, said the results demonstrate the utility of the testing program. While none of the lards submitted was of a poor grade, most did indicate a need for quality improvement, Thompson stated.

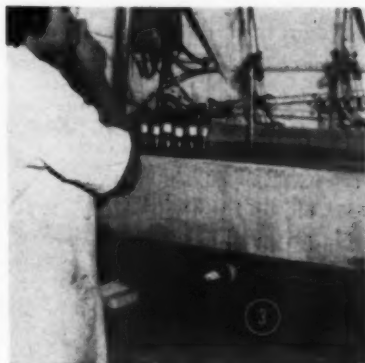
To show how the NIMPA lard program functions, THE NATIONAL PROVISIONER has photographed the testing process step by step. The tests are designed properly to evaluate lard as a competitive product and point up the quality control measures needed to improve lard manufacturing to insure a consistently top grade product.

1. Determining the color by the spectrophotometric method. With the aid of a spectrophotometer, the optical density of the lard sample is measured and this, in turn, is converted to an approximate Lovibond color value. This method was recently adopted by the American Oil Chemists' Society and is said to be capable of measuring finer shades of lard coloring than was possible under the comparative Lovibond method.

2. The smoke point of the sample lard is determined by employing the prescribed A.O.C.S. method. The temperature to which the sample lard is heated and the rate of heating are controlled to get an accurate evaluation of this critical point of lard quality. Smoke point and lard color are two rules of

thumb most frequently used by housewives in determining the quality of lard. These two qualities are interpreted as a measure of lard's purity and consequently have a marked bearing on the acceptance of lard in consumer packages.

3. The stability of the lard is determined by the active oxygen method, wherein the lard sample is heated and subjected to bubbles of air under prescribed conditions. The results of this



test determine the shelf life of lard, or the time the lard may be kept without refrigeration and still retain its wholesome flavor. Different tests are conducted for lards not containing an antioxidant and those containing an antioxidant.

4. The cone penetration test is used to determine the consistency of lard as a measure of its adaptability to product manufacturing conditions in commercial plants, such as bakeries. The test is conducted along the standards set up by the American Society for Testing Materials.

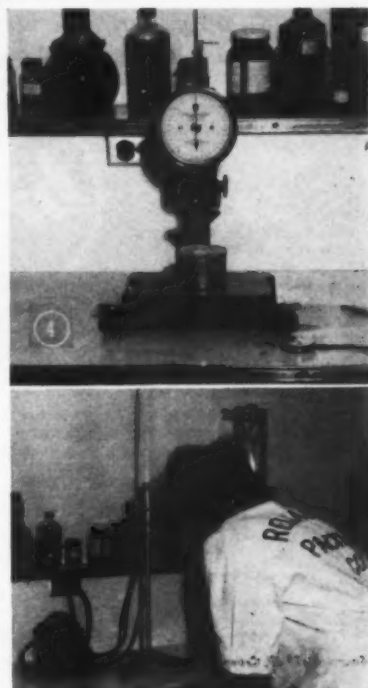
5. While akin to the consistency, the melting point actually measures a different physical characteristic of lard. In the testing program the melting point is determined by the Vander Kamp method. (See photo at right).

An important step, not photographed, is the determination of the f.f.a. of the sample lard. The volumetric method, a modified version of the official A.O.C.S. method, is employed. None of the technical accuracy of the method has been sacrificed, while an easier and faster determination is possible under

the method used in the Reliable laboratory. Perhaps more than any other test, f.f.a. is a quality check on the promptness of processing raw material in the rendering operation.

To each of the cooperating meat packers, the laboratory furnishes a binder type of notebook in which the various check points of the lard testing are explained. Each of the participants is given a coded number and the results of the entire sampling tests for every month. The meat packer then is able to compare his product with the lard of the other cooperating packers. The book also contains various graph forms on which the packer can plot the results of his sample for the individual quality check points. Each of the graphs indicates the ranges where the specific quality of the lard is either above or below standard.

Chemists working on the lard evaluating program are Miss L. Petraitis and J. W. Peasley of the laboratory staff of the Reliable Packing Co.



Ever See a Woman Shop with a **CAN OPENER?**

OF COURSE NOT!

Whoever heard of a housewife going through a market with a can opener, opening different cans to see if the contents meet with her approval? She doesn't have to. The brand on the label is her assurance of high quality. She sticks to her brand.

Don't offer your sliced bacon on approval in a visual package. Protect its quality and appearance in a closed Mullinix package and build up your brand.

The proof of the bacon is in the eating. If you make a good product, by all means protect it in a package designed for protection and convenience to the housewife. Your brand will become her assurance of high quality.

Ask the packer who uses Mullinix



mullinix

LIGHTPROOF PACKAGES

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Up and down the MEAT TRAIL

Wm. Murray, J. Madigan Promoted by Oscar Mayer

G. O. Mayer, vice president in charge of merchandising, Oscar Mayer & Co., Madison, Wis., has announced the appointment of W. T. Murray as vice president of procurement and sales. Murray will also retain the responsibilities and title of general distributive sales manager. At the same time Mayer announced the appointment of John J. Madigan as general provision and procurement manager.

Murray's career with Oscar Mayer & Co. has been marked with a series of



WM. MURRAY



JOHN MADIGAN

promotions since he first joined the company as a service salesman in Chicago in 1927. In 1937 he was appointed district manager of the Chicago service sales division. In 1939 he became assistant Chicago sales manager and two years later was named Chicago sales manager. He was promoted to general sales manager in 1944 and was made a vice president in 1947.

Madigan has been associated with Oscar Mayer & Co. since May 1948. He was formerly with Armour and Company where he was successively assistant provision manager, manager of the product distribution division, assistant to the vice president in charge of livestock procurement and assistant general provision manager. In 1942 he took a leave of absence from Armour to serve as chief of the meat branch in the Office of Price Administration. He returned to Armour in 1946 and worked on postwar economic problems. Madigan's degrees were obtained at the University of Colorado, where he was made a member of Phi Beta Kappa, M.A. at the Harvard School of Business and Doctor of Commercial Science in 1933.

Hygrade Moves Head Office

The executive offices of the Hygrade Food Products Corp. have been moved to 2811 Michigan ave., Detroit 16, Mich. They were formerly located at 30 Church st., New York, N. Y.

R. H. Gifford Completes Fifty Years With Swift

R. H. Gifford, general sales manager of branch house operations of Swift & Company, is completing 50 years with



RAY GIFFORD

the company this month. Mr. Gifford is recognized as one of the nation's leading sales authorities in the food industry and has been a familiar figure at national, state and local food trade conventions for many years. As head of branch house sales for Swift he supervises a sales organization of approximately 2,500 men.

Mr. Gifford became associated with Swift in October 1899 when he was employed as an office boy at one of the company's sales units in Boston. In 1904 he was transferred to Springfield, Mass. as a provision man, remaining there until 1909 when he was transferred to the company's general table-ready meats department in Chicago. He became a member of the branch house sales department in 1928 and was named head of branch house sales in 1933.

He is a trustee of Swift & Company's Employees Benefit Association and a member of its pension board.

Three Veterans of Armour and Company Are Retiring

Three men who have each been with Armour and Company more than 45 years are retiring from active service with the company this fall.

John A. Becker, an assistant secretary, started with the company as an assistant bookkeeper in the Baltimore plant in 1901. In 1932 he was transferred to the Atlanta fertilizer works as office manager in which position he remained until his retirement. Arthur F. Best spent his entire career with Armour in the purchasing department, starting as a clerk in 1903. In 1919 he was made a buyer and in 1934 became a division head in the purchasing department. Ray A. E. Braddock, who has the longest term of service of the three, started in 1900 as a clerk in Armour's Chicago plant. Two years later he began his accounting career in the branch house credit department. In 1913 he went to the fertilizer works at Greensboro, N. C., as credit manager. In 1918 he returned to Chicago as manager of the foreign credit department, in which position he has continued until his retirement.

Stahl-Meyer, Inc. Names Secretary and Comptroller

Two executive changes were announced by Stahl-Meyer, Inc., New York city, following the September meeting of the board of directors. Elmer H. Streithof was elected to the position of comptroller. Prior to joining Stahl-



E. STREITHOF



GEORGE SMITH

Meyer, Streithof was a division comptroller of Standard Brands, Inc.

George P. Smith, who has been associated with Stahl-Meyer since 1925 in various accounting and administrative capacities, was elected secretary of the company. He will continue to act as general credit manager and as office manager for the Brooklyn Division.

Apache Packing Co. Bought By San Antonio Packing Co.

S. F. Reyes, jr., one of the partners operating the San Antonio (Tex.) Packing Co., has announced that his firm has purchased the real estate, buildings, machinery, equipment and inventories of the Apache Packing Co., San Antonio. The Apache firm, founded 28 years ago by the late Cruz Lozano, has been operated since his death two years ago by his widow, Mrs. Dolores M. Lozano, as president of the corporation.

The plant will continue to operate as the Apache Packing Co., Unincorporated, under city and state inspection. It will process meat for wholesale trade and will do custom slaughtering and processing as well. Most of the personnel of the old company will be retained. It will be managed by Alfred Reyes, for many years active in the affairs of the San Antonio Packing Co., and James A. Gallagher, who has been associated with the livestock and meat industry in San Antonio for many years.

The Quality Packing Co., beef and veal wholesaler, and the Phillip's Meat Co., a hotel and restaurant meat supply house, will continue to be officed at the plant and use the facilities of the Apache Packing Co.

Personalities and Events of the Week

- The directors of the Western States Meat Packers Association held their fall quarterly meeting at Timberline Lodge, Timberline, Ore., recently. **Anton Rieder**, president, Coast Packing Co., Los Angeles, was elected treasurer replacing **George H. Lincoln**, who had resigned. **Lincoln** had been secretary of the former Standard Packing Co., Los Angeles. In recognition of his services to the organization the board elected him to honorary membership. The resignation of **James Devine** as a vice president was also accepted by the board and **Paul McFarland**, partner, **Archie McFarland & Son**, Salt Lake City, Utah, was elected to fill his unexpired term. **Devine** was formerly president of the American Packing & Provision Co., Ogden, Utah. The next board meeting will be in San Francisco, December 9.
- **Stearns Agar**, 79, one of the founders of the Agar Packing & Provision Corp., Chicago, died Friday, September 30, at his home in Wilmette. He is survived by his widow, a daughter and two sons.
- The Texas Secretary of State has authorized the corporation operating the Faulkner Meat Co. to change its name to Select Meat Co. **M. B. Barefield** has been elected president, replacing **T. F. Faulkner**, who resigned to enter the brokerage business. **Faulkner** sold his entire interest in the corporation and is no longer connected with the management of the business in any way. **R. H. Mercer** is secretary and **R. S. Scott**, treasurer.
- **Frank C. Lenk**, for many years vice president and treasurer of the Newmarket Co., Los Angeles, died recently. His father, the late **John Lenk**, had been one of the founders of this company 32 years ago.
- Three transfers in the oil mill department of Swift & Company have been announced by **S. E. Cramer**, department head. **Lamar Snowden**, who has been at Chicago since 1947, has been transferred to Little Rock, Ark., and succeeded by **H. B. Parker**, formerly

sales manager at the Frankfort, Ind. soybean mill. **William W. Moore**, who has been in the office of the president since January 1945, has been made sales manager at Frankfort. **Snowden** and **Parker** have been with Swift since 1936, **Moore** since 1932.

- **Keystone Brokerage Co.** has added **Leo J. Cullen** to its Philadelphia staff. **Cullen** was formerly with **Kingan & Co.** at its Philadelphia branch for 15 years as salesman and sales director; then with **Oscar Mayer & Co.**, as district manager, car route sales, Philadelphia area.
- **Harry W. Moore**, manager of the beef department of **John Morrell & Co.**, Ottumwa, Ia., for the past year, has assumed jurisdiction over the buying of all cattle, sheep and calves for the Ottumwa plant. In making the announcement, **A. B. Collier**, vice president in charge of sales, pointed out that because **Moore** is responsible for the sale of the dressed animals he is in a position to better determine the type of livestock needed to meet market requirements and co-ordinate the buying with the selling. The change does not affect the duties of the head cattle and sheep buyers.
- The former **J. & F. Schroth Packing Co.**, Cincinnati, has been sold at auction for \$75,000 to **Erwin L. Korb**, lampshade manufacturer.
- **Jack A. Bergman** and **Howard S. Leonard** have leased the Good Packing Co. near Anderson, Ind. **Bergman** was formerly associated with the Ballard Packing Co., Marion, in an executive capacity and with **Armour and Company**. **Leonard** served as sales manager for **Ballard** and also worked for **Oscar Mayer & Co.** in Chicago. The new firm will process beef and pork for the local market and do custom butchering.
- **Charles Vahsen**, founder of the Vahsen Provision Co., Port Chester, N. Y., now known as the Port Chester Packing Co., died recently. He had been in ill health for some time.
- The Montgomery, Ala. Union Stock Yards officially opened its new sales division for cattle and calves late in September. **Will H. Smith**, chairman of

Kingan & Co. to Open New Branch in Seattle

Kingan & Co. will open a branch house in Seattle, Wash., November 1, it was announced recently by **T. G. Sinclair**, secretary and treasurer of the company. The new unit, to be housed in property leased from the Olympic Sausage Co., will be used for manufacturing meat products, **Sinclair** said. The branch will be managed by **Don Christianson**, a member of the San Francisco sales force for the past two and a half years. It will employ about 40 persons at the time of the opening.

This will be the third **Kingan** branch located on the West Coast. The company built a plant in San Francisco in 1945 and opened a branch in Los Angeles in January 1948. The Seattle unit makes the fourteenth **Kingan** unit. Two units, besides the main plant at Indianapolis, do both slaughtering and manufacturing; three do slaughtering and meat processing only, and nine are solely manufacturing plants.

the building committee; **Frank P. Samford**, president, Alabama State Chamber of Commerce; the **Hon. Haygood Paterson**, commissioner, state department of agriculture, and the **Hon. John L. Goodwyn**, mayor of Montgomery, participated in the dedication.

- The packinghouse products department of **Merrill Lynch, Pierce, Fenner & Beane**, Chicago, has announced that **Carl W. Kimes** and **William R. Mendels** have joined the firm as traders in provisions and beef, respectively. Both men have worked in the meat products field for many years.
- A fire at the **Keystone Rendering Co.**, Philadelphia, recently caused loss estimated at between \$75,000 and \$100,000.
- **Alfred H. Schaffner**, 60, retired vice president of **Schaffner Brothers Co.**, Erie, Pa., died recently while visiting in Cleveland. He had made his home in Florida since his retirement in 1941. He spent 38 years with the **Schaffner** firm.
- **Arthur J. E. Child**, assistant treasurer of **Canada Packers Ltd.**, has been elected secretary of the company.

• **Harry Nichols** of **Armour and Company**, National Stock Yards, Ill., judged the more than 200 hogs of all breeds entered in the annual **Bushnell Junior Market Hog Show** and **Sale** held recently in **Bushnell**, Ill.

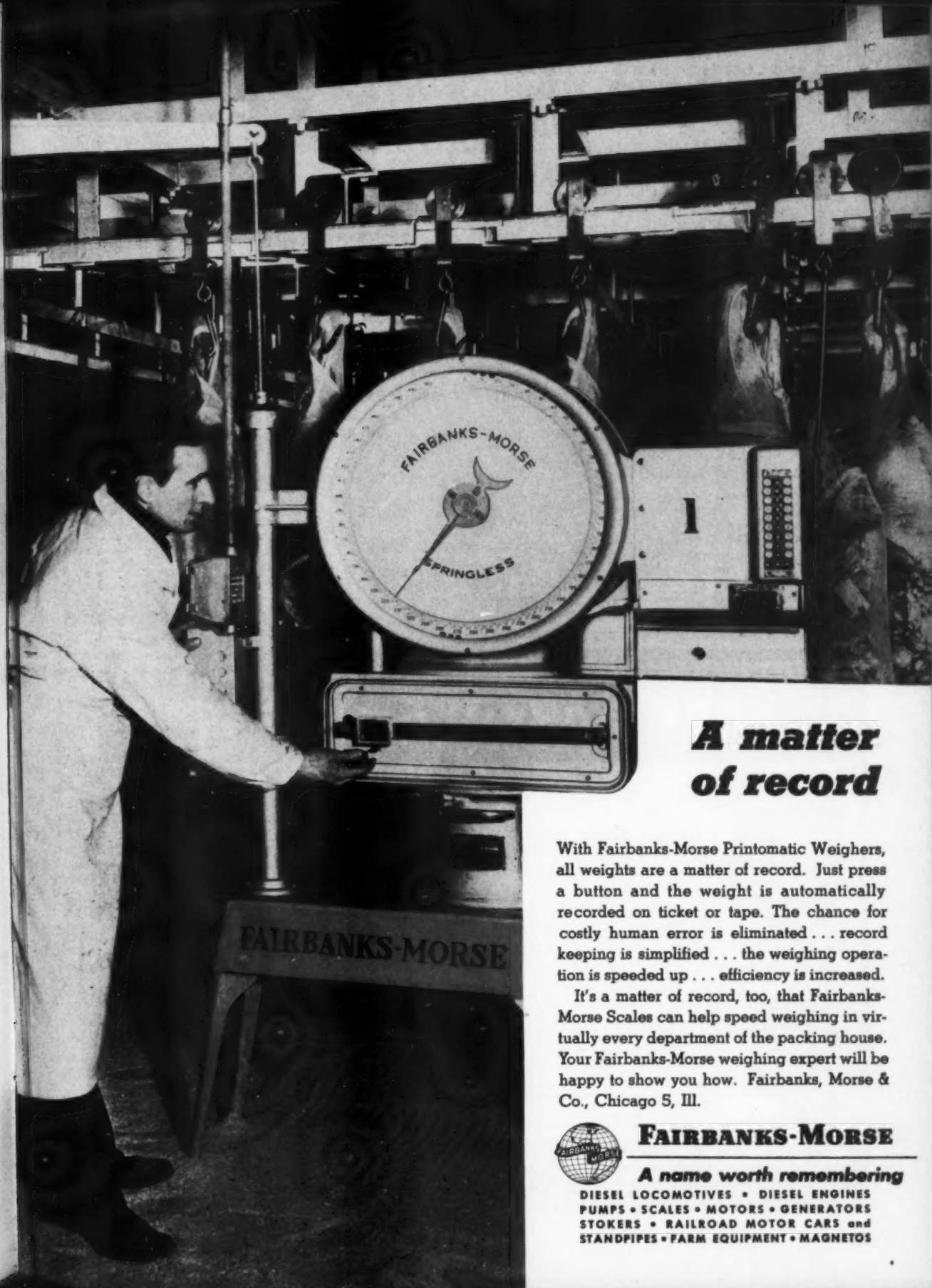
• **Mr. and Mrs. Charles Dossenbach** recently celebrated their sixty-sixth wedding anniversary. Until his retirement several years ago **Dossenbach** was an engineer with the **Krey Packing Co.**, St. Louis.

• **Leonard Hantover**, vice president, **Phil Hantover, Inc.**, Kansas City, was struck by a car in front of his plant several days ago and suffered a broken collar bone and two broken ribs. He is reported recuperating satisfactorily although he will be away from the office for several weeks.



EXECUTIVES OF
P. BRENNAN CO.
IN CONFERENCE

New vice presidents of the P. Brennan Co., Chicago, talk over company policy with the head of the firm. Shown left to right are **E. A. Nicol**, vice president in charge of industrial relations; **L. R. Gilleran**, vice president in charge of sales, with **R. C. Munnecke**, president of the pork packing firm.



A matter of record

With Fairbanks-Morse Printomatic Weighers, all weights are a matter of record. Just press a button and the weight is automatically recorded on ticket or tape. The chance for costly human error is eliminated . . . record keeping is simplified . . . the weighing operation is speeded up . . . efficiency is increased.

It's a matter of record, too, that Fairbanks-Morse Scales can help speed weighing in virtually every department of the packing house. Your Fairbanks-Morse weighing expert will be happy to show you how. Fairbanks, Morse & Co., Chicago 5, Ill.



FAIRBANKS-MORSE

A name worth remembering

DIESEL LOCOMOTIVES • DIESEL ENGINES
PUMPS • SCALES • MOTORS • GENERATORS
STOKERS • RAILROAD MOTOR CARS and
STANDPIPES • FARM EQUIPMENT • MAGNETOS

TRIGG AND CLARKSON NAMED TO FOOT-MOUTH COMMISSION

Secretary of Agriculture Charles F. Brannan has appointed two new members to the Joint Mexican-United States Commission for the Eradication of Foot-and-Mouth Disease. They are Ralph S. Trigg, administrator of the Production and Marketing Administration and president of the Commodity Credit Corporation, and Dr. M. R. Clarkson of the Bureau of Animal Industry, both of the U. S. Department of Agriculture.

The appointments were made to replace Don Stoops, assistant to the PMA administrator, and Dr. M. S. Shahan, in charge of foot-and-mouth research, BAI. At the time the joint Mexican-United States commission was created, Dr. Shahan was co-director of the commission and Stoops was assistant agricultural attache in the United States Embassy in Mexico.

BREAD HEARINGS ENDED

The Food and Drug Administration hearings on bread standards, which have been in almost continuous session since November 1948, have ended. On the basis of evidence presented the FDA will determine the types of ingredients which may be included in the standard bread-loaf and other yeast-raised baked products.

7TH AREA RENDERERS MEET

Annual meeting of the seventh regional area of the National Renderers Association will be held at the Broadview hotel, Wichita, Kans., on October 13. Frank Wise, secretary-treasurer of the national association, and Roe E. Walters, its president, will report. Jack Weiller of Jack Weiller & Co. will speak on "Hide and Go Seek"; E. E. Larson of Procter & Gamble Co. on the "Removal of Impurities from Fats," and Dr. George M. Briggs of the University of Minnesota on "Animal Protein Factor in Feeds." A hospitality room will be opened by the Kansas renderers at the hotel on October 12. The meeting will end with a banquet on the evening of October 13.

KEEPING OPA RECORDS

The time for keeping OPA records has been extended from October 15, 1949 to January 1, 1952, by Amendment 4 to Supplementary Order 189, Division of Liquidation, Department of Commerce.

MORRELL NAMES AYER

John Morrell & Co., Ottumwa, Ia., has announced the appointment of N. W. Ayer & Son, Inc., Chicago, as its advertising agency.

Renderer's Group to Meet in Chicago October 23, 24

The annual meeting of Regional Area No. 6 of the National Renderers Association will be held Sunday and Monday, October 23 and 24 in the Stevens Hotel, Chicago, it was announced by Wilbur Allaert, secretary-treasurer.

Sunday's program will be on the social side with cocktails at 5 p.m. in the Lower Tower (28th floor) and buffet supper and entertainment starting at 7 p.m. in the Upper Tower (29th floor).

A business session will be held in room 22 (fourth floor) at 10 a.m. Monday, followed by a luncheon for members and guests at 12:30 p.m. in room 21.

CORN CROP SUPPORT

The Department of Agriculture has announced that it will support producer prices of this year's corn crop at rates averaging \$1.40 per bu., farm basis. The supports were set at 90 per cent of the October 1 parity price of \$1.55 per bu., and will be available through government loans and purchase agreements until next June 1. Last year's support prices averaged \$1.44 on the record-breaking crop.

CHICAGO PROVISION STOCKS

The decline in lard stocks at Chicago during the last two weeks of September was 9,332,797 lbs., bringing the total out-of-storage movement during the month to 12,544,532 lbs. September 30, 1949 holdings of 27,459,334 lbs. were less than half of inventories a year earlier of 55,362,685 lbs.

The 20,097,241 lbs. of pork meat held in storage on September 30 was 11,222,437 lbs. under August 31 stocks and 9,580,217 lbs. below holdings on the same date in 1948.

Provision stocks held in Chicago on September 30, 1949, are compared with holdings a month earlier and on September 30, 1948, in the following table.

	Sept. 30, '49, lbs.	Aug. 31, '49, lbs.	Sept. 30, '48, lbs.
All barreled			
pork (brls.)....	607	1,022	1,176
P. S. lard (a)....	24,847,062	34,184,048	44,369,146
P. S. lard (b)....	...	1,551,000	28,000
Dry rendered			
lard (a).....	123,000	305,496	1,732,392
Dry rendered			
lard (b).....	...	240,000	...
Other lard.....	2,489,272	3,633,322	9,233,147
TOTAL LARD.....	27,459,334	40,003,866	55,362,685
D. S. cl. bellies			
(contract).....	42,300	129,300	541,000
D. S. cl. bellies			
(other).....	2,152,335	4,362,406	7,189,237
TOTAL D. S.			
CL. BELLIES.....	2,194,635	4,491,706	7,730,237
D. S. rib bellies.....
D. S. fat backs.....	1,307,304	1,937,110	1,076,285
S. P. regular			
hams.....	885,200	906,500	1,146,170
S. P. skinned			
hams.....	3,706,846	5,004,393	4,254,094
S. P. bellies.....	6,560,328	9,967,860	9,297,353
S. P. picnics, S. P.			
Boston shldrs.....	993,268	1,723,978	1,049,197
Other cut meats.....	4,449,660	7,198,111	5,124,122
TOTAL ALL			
MEATS.....	20,097,241	31,319,678	29,677,458
(a) Made since Oct. 1, 1948. (b) Made previous to Oct. 1, 1948.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

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PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Know"



"The Man Who Knows"

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case... and flavor them to your customers' particular taste. Write today for detailed information.



	Regular Strength	Light Sage	No Sage	Southern Style
SPECIAL Pork Sausage Seasoning	✓	✓	✓	✓
NEW WONDER Pork Sausage Seasoning	✓	✓	✓	✓
WONDER Pork Sausage Seasoning	✓	✓	✓	✓
OSS Pork Sausage Seasoning	✓	✓	✓	✓

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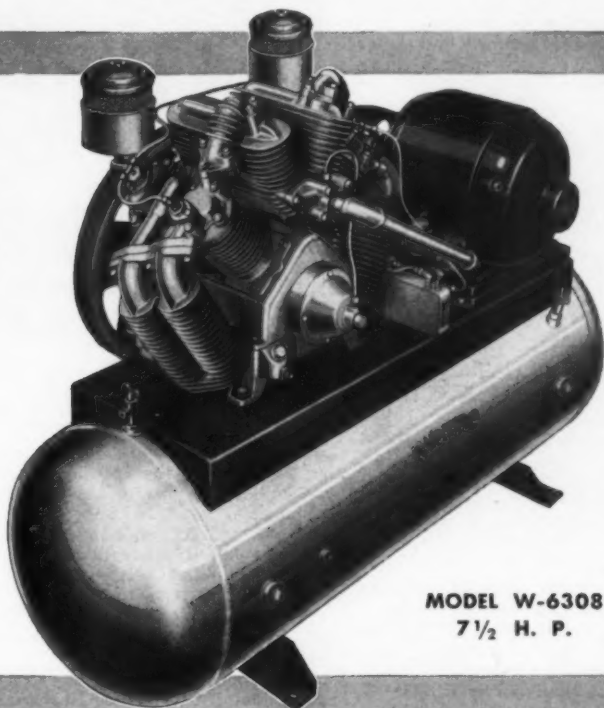
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HERE IS a big powerful unit which will supply compressed air for all the needs of the packing plant. It has proved its reliability in industrial applications as well as service station use through the years. It's built to provide more air at lower cost for current in quiet, slow-speed operation. Wayne Compressors are available in a complete line, from ⅓ H. P. to 10 H. P., compact, tank mounted units, ready to go to work when wired in. Use the coupon now for more information.

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Mexican Canning Plant

(Continued from page 13.)

of which the cans are capped and partially sealed and in the second are vacuumed completely.

Two eight-hour shifts are required for the canning of the meat and gravy mix, with each shift producing from 45,000 to 50,000 cans. One shift, working only three hours, makes and cans the plant's liver spread and meat food products, from which revenue is 18c per lb.

Liver spread is a mixture of liver, fat, and tripe. Meat food product is a mixture of hearts, tongues, cheek meat, and tripe. The offal is leached for two hours in large open kettles, is boiled for 20 minutes, then ground and mixed with kidneys, fat, and tripe.

For the convenience of the Agricultural Departments of both countries cans are worked in batches of 10,000 in the cooking and packing rooms. These batches are sampled at random and the samples stored at 100 deg. F. for 10 days.

"Our rendering plant," said C. E. Wiswall, vice president and chief executive of Productos de Cananea, "along with the sale of hides, is the most profitable part of our meat packing business. Besides the 'hog' we have three 5x12 dry rendering cookers, and one 5x12 blood dryer, without which my enthusiasm for this meat canning program would be noticeably cooler."

To furnish steam and refrigeration the plant has two 200-h.p. Cleaver-Brooks steam generators, two 7x9 40-h.p. Ingersoll Rand compressors, one 5½x5½ 40-h.p. Vilter compressor, and one 37½-KVA auxiliary gasoline drive generator. Refrigeration equipment was furnished by the Gay Engineering Co. of Los Angeles. The grinder and mixer employed in the canning department were furnished by John E. Smith's Sons Co., while a Fairbanks-Morse scale is used at the grinding station and Exact Weight scales on the canning line. The can filler is an M&S model supplied by Food Machinery Corporation and the gravy mixed with the meat is supplied



EXTERIOR OF PLANT OF PRODUCTOS DE CANANEA IN MEXICO

Cattle go up a long chute to the second level killing floor. The animals waiting in the pens have just been brought in from a drive of several hundred miles.

by Griffith Laboratories, Inc. Angelus Closing Machine Co. furnished the closing machine and the Pacific Can Company the cans. All rendering equipment, including the three melters and the blood dryer, was furnished by the John J. Dupps Co., Germantown, Ohio.

During the 1947 conferences at Albuquerque one of the main contingencies was the problem of taxation for the whole canning program. It was finally decided that if the Mexican Government would eliminate certain taxes as an inducement for the canners to start building, the program could be started.

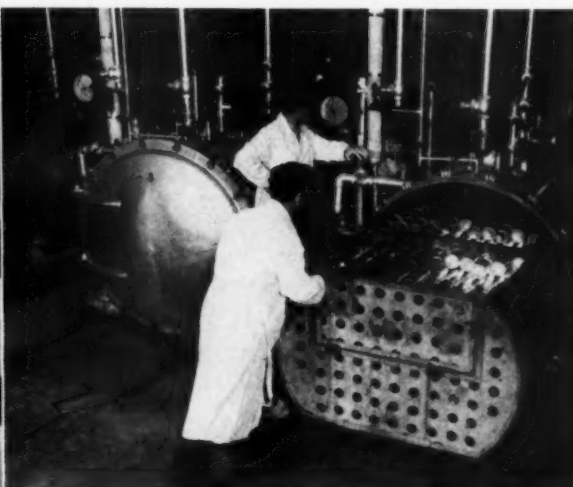
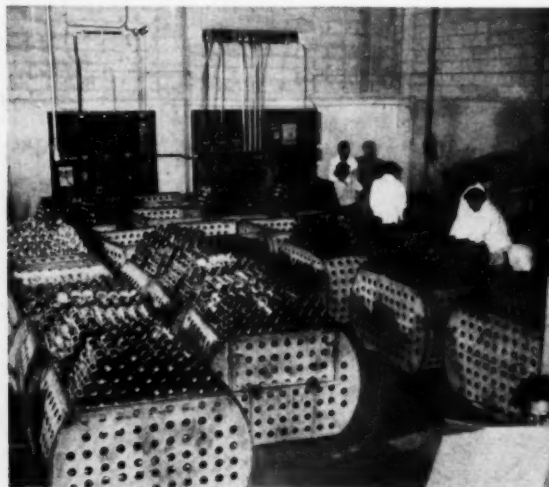
RETORT AND STORAGE ROOMS

1,020 cans go in each crate and the retort holds four crates or a total of 4,080 cans. The processed product is then stored and packed in strapped cartons for export.

Emilio Seguro, tax consultant, explains that, "in the beginning we were allowed a 15 per cent exemption on corporation income tax. Some time after the operation was underway an export tax of 15 per cent ad valorem was levied. Unfortunately, this latter was directly reflected to the cattle grower who took a 15 per cent reduction of his 8½c per pound 'on the hoof' price. Later, however, this was revised to the equivalent of 2½c per pound. Right now there are three more: an 8 per cent tax levied on the undistributed profits and/or dividends, an excess profits tax in the top brackets of which is 25 per cent, and, believe it or not, a 2 per cent tax on the money saved by being exempt of the 15 per cent income tax!"

Now that the canning program is under way, allied industries have start-

(Continued on page 26.)



**"RIGHT, FRED, YOU'VE GOT
THEM BEAT... A MILE!"**

**AT THE DECISIVE TIME
WHEN CANS ARE CUT
YOUR FOODS CAN HAVE
A DRAMATIC "EDGE" IN FLAVOR**



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Ac'cent is not a flavoring, not a condiment. It adds no flavor, aroma or color of its own. It simply, but wonderfully, brings out—and *holds*—the NATURAL flavors of foods. With Ac'cent, you use your own formulas. You prepare and cook as usual—just add Ac'cent.

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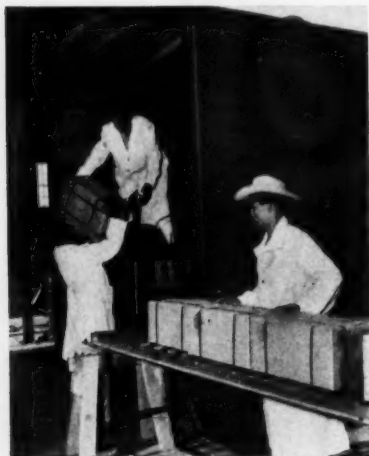
Ac'cent makes food flavors sing

Trademark "Ac'cent" Reg. U.S. Pat. Off. Printed in U.S.A.

Mexican Canning Plant

(Continued from page 24.)

ed to grow. Refrigeration, practically unheard of before, is now coming in at Tampico, Cananea, Magdalena, Hermo-



LOADING CARS FROM CONVEYOR

sillo, Juarez. More roads are being built and paved from north to south.

From a practically hopeless situation a new industry is helping to modernize Mexico. Out of an apparent great cattle loss, American aid and equipment have helped make a canned beef profit.

AMI HONORS FIVE NEWSPAPER FOOD EDITORS

At the Annual Food Editors' Conference held recently in Chicago, five newspaper food editors received awards from the American Meat Institute for "outstanding excellence in the presentation of news about food." Winners were selected in four classifications, three depending on size of city, and the fourth for Sunday newspapers in cities of any size. Two awards were made in Class 4 because of a tie between the *Chicago Tribune* and the *New York Times*.

Recipients of awards were: Winnifred C. Jardine, *Deseret News*, Salt Lake City; Margaret M. Dillon, *Birmingham News*, Birmingham, Ala.; Virginia Cheney, *Philadelphia Inquirer*; Jane Nickerson, *New York Times* and Ruth Ellen Church, *Chicago Tribune*.

The following points were used as a basis for judging: journalistic style, use of pictures, food page makeup, presentation of new trends in the food field and new methods of food preparation.

LASSIE SHOW AIRED EARLIER

John Morrell & Co., Ottumwa, Ia., has returned "The Lassie Show" to full NBC network. The program, which promotes Red Heart dog food, will be heard at 11 o'clock Saturday mornings instead of afternoons.

NIMPA DIVISIONAL MEETING

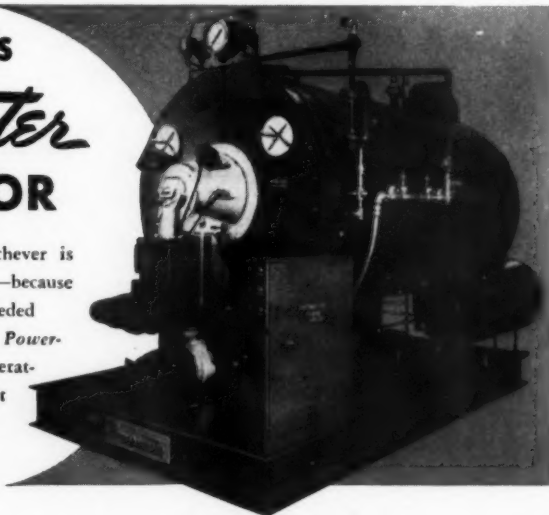
The eastern division of the National Independent Meat Packers Association will meet at the Hotel Traymore, Atlantic City, N. J., Friday, October 28, at 10 a.m. Robert A. Hofmann, division vice president, has also invited other packers who happen to be in the area and any associate members to attend. Dr. Waldo C. Ault, who is in charge of animal fat and oil research at the USDA Eastern Research Laboratory in Philadelphia, will speak. His remarks should be of great interest to packers engaged in processing lard, edible and inedible tallow.

ASRE ANNUAL MEETING

A feature of the annual meeting of the American Society of Refrigerating Engineers, to be held December 4 to 7 at the Edgewater Beach hotel, Chicago, will be a symposium on water re-use. The discussion will concentrate on means for conserving water used in refrigeration and air conditioning. Arthur J. Hess of Hess, Greiner and Pollard, Los Angeles, is chairman of the discussion. In addition to this and two other conferences on specialized problems, 12 technical papers will be given at four general sessions and meetings of technical committees working on new and revised codes and standards for rating and testing refrigeration equipment will be held.

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easily opened and make all parts accessible in a matter of minutes. Latest catalog will be mailed on request.

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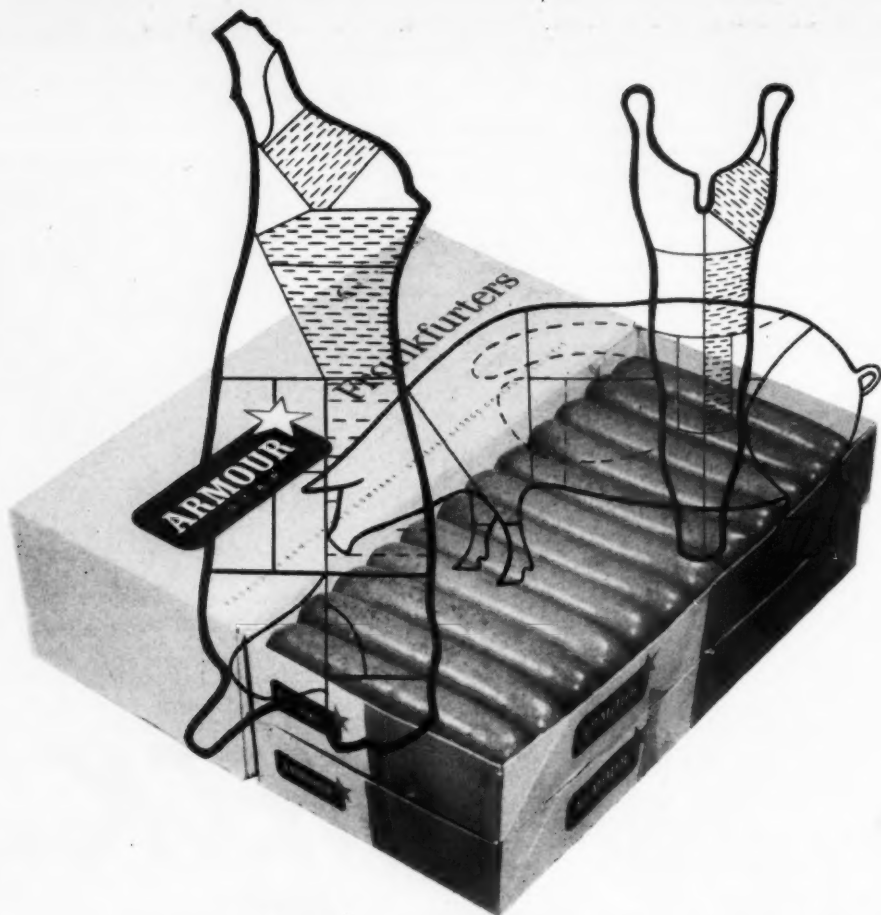
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BROOKLYN • BOARD MILLS: LOCKPORT, THOMSON, N. Y., URBANA, O.

Increased Hog Kill Bolsters Total Meat Output as Cattle Slaughter Declines 7%

MEAT production under federal inspection in the week ended October 1 totaled 288,000,000 lbs., the U. S. Department of Agriculture estimated this week. A drop in cattle slaughter was partly offset by some increase in the hog kill, with overall production 3 per cent under 296,000,000 lbs. reported for the week of September

pared with 129,000 reported in the previous week and 155,000 in the same period last year. Output of inspected veal in the three weeks under comparison was 17,500,000, 18,200,000 and 20,800,000 lbs., respectively.

Hog slaughter of 978,000 head was 7 per cent above 916,000 reported a week earlier and 24 per cent above the 791,-

tion of inspected lamb and mutton in the three weeks under comparison amounted to 11,100,000, 11,000,000 and 14,800,000 lbs., respectively.

AMI PROVISION STOCKS

Packers reporting to the American Meat Institute held a total of 162,700,000 lbs. of pork meat in storage on October 1, 1949, which was 21,500,000 lbs. less than the amount held two weeks earlier. This decline compared with a 60,600,000 lbs. decrease in the previous three-week period. Current stocks were 8,100,000 lbs. less than year earlier holdings and were 122,000,000 lbs. below the 1939-41 average for the comparable date.

Packers used 14,800,000 lbs. of lard and rendered pork fat out of storage during the two weeks the survey covers, reducing stocks from 58,400,000 lbs. to 43,600,000 lbs. October 1 stocks were 45,800,000 lbs. smaller than those a year earlier and 61,800,000 lbs. below the three-year average.

Provision stocks as of October 1, 1949, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows October 1 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

October 1 stocks as
Percentages of
Inventories on

	Sept. 1, 1949	Oct. 1, 1949	1939-41 av.
BELLIES			
Cured, D. S.	69	62	..
Cured, S. P. and D. C.	163	106	06
Frozen-for-cure, D. S.	43	7	..
Frozen-for-cure, S. P. and D. C.	45	33	17
Total bellies	89	82	63
HAMS			
Cured, S. P. regular	100	118	8
Cured, S. P. skinned	105	115	61
Frozen-for-cure, regular	100	100	8
Frozen-for-cure, skinned	63	80	34
Total hams	98	110	43
PICNICS			
Cured, S. P.	104	114	59
Frozen-for-cure	74	70	48
Total picnics	96	101	56
FAT BACKS, D. S. CURED	75	136	40
OTHER CURED & FROZEN			
Cured, D. S.	78	111	..
Cured, S. P.	104	113	64
Frozen-for-cure, D. S.	81	550	..
Frozen-for-cure, S. P.	80	158	68
Total other	80	136	68
BARRELED PORK	78	78	18
TOT. D. S. CURED ITEMS	72	76	..
TOT. S. P. & D. C. CURED	103	109	70
TOT. FROZ. FOR D. S. CURE	74	52	..
TOT. S. P. & D. C. FROZEN	62	64	29
TOTAL CURED AND FROZEN-FOR-CURE	91	95	55
FRESH FROZEN			
Loins, shoulders, butts and spareribs	63	71	54
All other	76	118	124
Total	72	100	92
TOT. ALL PORK MEATS	88	95	57
RENDERED PORK FAT	100	63	..
LARD	78	48	39

*Included with lard.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended October 1, 1949—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Oct. 1, 1949.....	263	131.8	125	17.5	978	127.1	204	11.1	287.5
Sept. 24, 1949.....	282	145.2	129	18.2	916	121.8	202	11.0	286.2
Oct. 2, 1948.....	287	139.0	155	20.8	791	106.3	354	14.8	280.9

AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Total
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Sept. 24, 1949.....	942	501	257	140	230	130	90	42	13.5
Sept. 17, 1949.....	951	515	257	141	234	133	91	42	13.7
Oct. 2, 1948.....	933	484	244	134	233	134	92	42	12.7

¹1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

24, but 2 per cent above the 281,000,000 lbs. recorded for the week of October 2, 1948.

Cattle slaughter was estimated at 263,000 head—7 per cent below 282,000 in the preceding week, and 8 per cent below the 287,000 kill of the same week last year. Beef production of 132,000,000 lbs. compared with 145,000,000 lbs. reported a week earlier and 139,000,000 in the week a year ago.

Calf slaughter of 125,000 head com-

000 kill recorded for the same week in 1948. Production of pork was 127,000,000 lbs., compared with 122,000,000 in the preceding week and 106,000,000 in the week last year. Lard production of 30,400,000 lbs. compared with 29,500,000 in the previous week and 23,500,000 processed in the same week last year.

Sheep and lamb slaughter was estimated at 264,000 head, compared with 262,000 head for the preceding week and 354,000 in the week last year. Produc-

CUT-OUT MARGINS BETTER FOR ALL WEIGHTS OF HOGS

(Chicago costs and credits, first three days of week.)

There was only a slight decline in product values, while the cost of live hogs dropped considerably, resulting in better cutting margins. The margin for lightweights showed an improvement of 65c over a week earlier, mediums improved 92c, and heavies, \$1.14.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fin.	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fin.	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. fin.
Skinned hams	12.7	38.0	\$ 4.82	\$ 6.88	12.6	39.1	\$ 4.92	\$ 6.91	12.5	44.1	\$ 5.52	\$ 7.98		
Picnics	5.5	29.0	1.60	2.35	5.3	27.9	1.48	2.15	5.3	28.0	1.49	2.07		
Boston butts	4.2	39.5	1.66	2.41	4.0	38.8	1.55	2.25	4.0	38.4	1.54	2.18		
Loins (blade in)	9.9	43.7	4.32	6.38	9.6	43.7	4.20	6.07	9.5	39.5	3.76	5.29		
Bellies, S. P.	10.8	35.0	3.78	5.57	9.2	34.9	3.21	4.71	3.9	34.2	1.33	1.88		
Bellies, D. S.	2.1	26.5	.55	.80	8.5	26.5	2.25	3.17		
Fat backs	3.1	9.0	.28	.41	4.5	10.0	.45	.64		
Plates and Jowls	2.0	13.1	.37	.53	3.0	13.1	.30	.55	3.4	13.1	.45	.62		
Raw leaf	2.2	10.8	.24	.35	2.1	10.8	.23	.33	2.2	10.8	.24	.33		
P. S. lard, rend. wt.13.6	1.06	2.43	12.1	12.2	1.48	2.11	10.2	12.2	1.24	1.77		
Spareribs	1.6	37.5	.60	.80	1.6	29.8	.48	.68	1.6	21.3	.34	.47		
Regular trimmings	3.1	29.7	.64	.97	2.8	29.7	.58	.87	2.9	29.7	.60	.85		
Feet, tails, etc.	2.0	11.7	.23	.34	2.0	11.7	.23	.33	2.0	11.7	.23	.33		
Offal & misc.50	.7350	.7250	.71		
Total yield & value	68.5	..	\$20.42	\$29.82	69.5	..	\$20.08	\$28.89	70.5	..	\$19.94	\$28.29		
Per cwt. alive
Cost of hogs	\$18.40	\$18.92	\$19.05
Condemnation loss000910
Handling and overhead	1.059182
TOTAL COST PER CWT.	\$19.54	\$28.53	\$19.92	\$28.66	\$19.97	\$28.33
TOTAL VALUE	20.42	29.82	20.08	28.89	19.94	28.29
Cutting margin	+.88	+.129	+.16	+.23	+.03	+.04
Margin last week	+.34	1.10	1.17	1.66

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended October 1:

	Week Oct. 1	Previous week	Cor. wk. 1948
Cured meats, pounds	23,724,000	22,590,000	33,666,000
Fresh meats, pounds	32,435,000	32,913,000	35,594,000
Lard, pounds	7,182,000	5,074,000	11,545,000

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF	
(L.c.l. prices)	
Native steers—	Oct. 5, 1940
Choice, 600/800	49½ @ 50½
Good, 500/700	46½ @ 47½
Good, 700/900	43½ @ 44½
Commercial, 500/700	41 @ 42½
Utility, 400/up	29 @ 33
Commercial cows, 500/800	28½ @ 29½
Can. & Cut. cows, north.	26½ @ 27½
Bologna bulls, north.	29½
900/up	29½

STEER BEEF CUTS

500/700-lb. Carcasses	
(L.c.l. prices)	
Choice:	
Hinds & ribs	58
Hindquarters	54 @ 55
Rounds	45 @ 48
Loins, trimmed	90 @ 92
Loins & ribs (sets)	83 @ 84
Sirloins	84
Forequarters	42 @ 43
Backs	44 @ 45
Chucks, square cut	40 @ 47
Ribs	45 @ 46
Briskets	36 @ 37
Good:	
Hinds & ribs	57
Hindquarters	52 @ 54
Rounds	45 @ 47
Loins, trimmed	80 @ 83
Loins & ribs (sets)	74 @ 75
Sirloins	82
Forequarters	40 @ 41
Backs	42 @ 43
Chucks, square cut	40 @ 47
Ribs	58 @ 60
Briskets	36 @ 37
Navels	18 @ 20
Plates	23 @ 25
Hind shanks	24
Fore shanks	27 @ 29
Bull tenderloins, 5/up	91 @ 94
Cow tenderloins, 5/up	91 @ 94

BEEF PRODUCTS

(L.c.l. prices)	
Tongues, selected, 3/up	
fresh or frozen	31 @ 32
Tongues, house run	
fresh or frozen	25 @ 26
Brains	6½ @ 7
Hearts	22 @ 23
Livers, selected	48 @ 49
Livers, regular	33 @ 35
Tripe, scalded	6 @ 6½
Tripe, cooked	7 @ 7½
Kidneys	14
Lips, scalded	10½
Lips, unscalded	6½ @ 7
Lungs	6 @ 6½
Melts	6 @ 6½
Udders	5 @ 5½

BEEF HAM SETS

(L.c.l. prices)	
Knuckles	45½ @ 46
Insidies	41 @ 41½
Outsidies	43½

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	34 @ 35
Veal breads, under 6 oz.	87
6 to 12 oz.	88
12 oz. up	89
Calf tongues	22 @ 23
Lamb fries	85
ox tails, under ½ lb.	10
Over ½ lb.	19 @ 20

WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs.	
wrapped	48 @ 52½
Hams, skinned, 16/18 lbs.	
ready-to-eat, wrapped	53 @ 57
Hams, skinned, 16/18 lbs.	
wrapped	48½ @ 52½
Hams, skinned, 16/18 lbs.	
ready-to-eat, wrapped	53½ @ 57½
Bacon, fancy, trimmed, brisket off, 8/10 lbs.	
wrapped	51 @ 53
Bacon, fancy, square cut, seedless, 12/14 lbs.	
wrapped	50 @ 53
Bacon, No. 1 sliced, 1-lb. open-faced layers	58 @ 62

CALF & VEAL—HIDE OFF

Carcass	
(L.c.l. prices)	
Choice, 80/130	43 @ 46
Choice, 130/170	35 @ 38
Good, 80/130	40 @ 44
Good, 130/170	34 @ 37
Commercial, 80/130	37 @ 40
Commercial, 130/170	30 @ 33
Utility, all weights	28 @ 32

CARCASS LAMBS

(L.c.l. prices)	
Choice, 40/50	46 @ 48
Good, 40/50	44 @ 47
Commercial, all weights	40 @ 44

CARCASS MUTTON

(L.c.l. prices)	
Good, 70/down	22 @ 23
Commercial, 70/down	20 @ 21
Utility, 70/down	19 @ 20

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/16 lbs.	38 @ 40
Pork loins, regular, under 12 lbs.	44½ @ 45½
Pork loins, boneless, under 16 lbs.	60 @ 61
Shoulders, skinned, bone in, 16 lbs.	37½
Picnics, 4/6 lbs.	30½
Picnics, 6/8 lbs.	28½ @ 29
Boston butts, 4/8 lbs.	40½ @ 41
Brines, 2/4	53½
Tenderloins	63 @ 65
Neck bones	17
Livers	21½ @ 22
Kidneys	15 @ 15½
Brains	8 @ 8½
Ears	13
Snouts, lean in.	5½
Feet, front	5½

SAUSAGE MATERIALS—FRESH

(L.c.l. prices)	
Pork trim., reg. 50%	20 @ 21
Pork trim., spec.	
85% lean	43 @ 43½
Pork trim., ex. 95% lean	50 @ 51
Pork cheek meat, trmd.	84 @ 85
Pork tongues	13 @ 14
Bull meat, boneless	37½ @ 38
Bon's cow meat, f.c., C. 35	36
Cow chucks, boneless	36 @ 37
Beef trimmings	31 @ 33
Beef cheek & head meat, trmd.	29
Shank meat	38
Veal trimmings, bon's	35 @ 35½

SAUSAGE CASINGS

(F. O. B. Chicago)	
(L.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to 1½ in., 180 pack	40 @ 45
Domestic rounds, over 1½ in., 140 pack	70 @ 80
Export rounds, wide, over 1½ in.	1.10 @ 1.35
Export rounds, medium, 1½ to 1½ in.	60 @ 65
Export rounds, narrow, 1½ in. under	95 @ 1.05
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	10 @ 11
No. 2 weasands	6
Middles, sewing, 1½ in.	1.10 @ 1.15
Middle, select, wide, 2½ in.	1.25 @ 1.35
Middle, select, extra, 2½ in.	1.45 @ 1.50
Middle, select, extra, 2½ in. & up	2.00 @ 2.10
Beef bungs, export No. 1	24 @ 26
Beef bungs, domestic	14 @ 16
Dried or salted bladders, per piece:	
12-15 in. wide, flat	20 @ 22
10-12 in. wide, flat	10½ @ 11½
8-10 in. wide, flat	6 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	3.00 @ 3.25
Narrow, mediums, 29 @ 32 mm.	3.10 @ 3.25
Medium, 32 @ 35 mm.	1.80 @ 1.85
Spe. medium, 35 @ 38 mm.	1.40 @ 1.50
Wide, 38 @ 43 mm.	1.20 @ 1.25
Export bungs, 34 in. cut	29 @ 30
Large prime bungs, 34 in. cut	17 @ 18
Medium prime bungs, 34 in. cut	14 @ 15
Small prime bungs	9½ @ 11
Middles, per set, cap off	65 @ 70

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	85
Thuringer	50
Farmer	71
Holsteiner	71
B. C. Salami	78
B. C. Salami, new con.	78
Genoa style salami, ch.	85
Pepperoni	70
Mortadella, new condition	48
Cappicola (cooked)	76
Italian style hams	75

DOMESTIC SAUSAGE

(L.c.l. prices)	
Pork sausage, hog casings	45 @ 50
Pork sausage, bulk	40
Frankfurters, sheep casings	48 @ 49
Frankfurters, hog casings	44
Frankfurters, skinless	42 @ 44
Bologna	38 @ 44
Bologna, artificial casings	39 @ 42
Smoked liver, hog bungs	47 @ 49
New Eng. lunch specialty	56 @ 60
Mixed luncheon spec.	49 @ 50
Tongue and blood	39 @ 40
Blood sausage	31
Souse	30
Polish sausage, fresh	38 @ 50
Polish sausage, smoked	50 @ 55

SPICES

(Basis Chgo., orig. bbls., bags, bales)	
Whole	Ground
Allspice, prime	29 33
Resifted	31 35
Chili powder	37
Chili pepper	36 @ 39
Clove, Zanzibar	38 42
Ginger, Jam., unbl.	60 65
Guin. African	39 64
Coclin	..
Mace, fcy, Banda	..
East Indies	1.26
West Indies	1.19
Mustard, four, fcy	36
No. 1	26
West India Nutmeg	49
Paprika, Spanish	48 @ 64
Pepper, Cayenne	58
Red No. 1	56
Pepper, Packers	1.36 1.55
Pepper, black	1.36 1.41
Pepper, white	1.89 1.95
Pepper, Black	..
Malabar	1.36 1.41
Black Lampung	1.36 1.41

SEEDS AND HERBS

(L.c.l. prices)	
	Ground
Caraway Seed	Whole for Saus. 23½ 27½
Cominos seed	33 39
Mustard sd., fcy	22 ..
Yel. American	19 ..
Marjoram, Chilean	29 33
Oregano	22 26
Coriander, Morocco	..
Natural No. 1	15 18
Marjoram, French	45 50
Sage Dalmation	..
No. 1	45 @ 46 52

CURING MATERIALS

Cwt.	
Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.89
Salt peter, a. ton, f.o.b. N. Y.	11.00
Dbf. refined gran.	14.40
Small crystals	15.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs.	..
only, paper sacked f.o.b. Chgo.	Per ton
Granulated	\$19.80
Rock, bulk, 40 ton cars	25.80
Detroit	10.90
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	6.05
Standard gran. f.o.b.	..
refiners (2%)	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	..
less 2%	..
Dextrose, per cwt.	..
in paper bags, Chicago	7.25

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles October 4	San Francisco October 4	No. Portland October 4
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$ 42.00 @ 43.00	\$ 45.00 @ 46.00	\$ 44.00 @ 45.00
Commercial:			
400-600 lbs.	38.00 @ 40.00	42.00 @ 44.00	35.00 @ 39.00
Utility:			
400-600 lbs.	34.00 @ 36.00	35.00 @ 39.00	31.00 @ 34.00
COW:			
Commercial, all wts.	28.00 @ 29.00	32.00 @ 37.00	31.00 @ 33.00
Cutter, all wts.	25.00 @ 26.00	25.00 @ 27.00	23.00 @ 26.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
130-170 lbs.	38.00 @ 40.00
Good:			
130-170 lbs.	42.00 @ 44.00	36.00 @ 40.00	37.00 @ 40.00
FRESH LAMB & MUTTON: (Carcass)			
SPRING LAMB:			
Choice:			
40-50 lbs.	42.00 @ 44.00	44.00 @ 46.00	43.00 @ 46.00
50-60 lbs.	42.00 @ 44.00	42.00 @ 44.00	41.00 @ 44.00
Good:			
40-50 lbs.	42.00 @ 44.00	44.00 @ 46.00	43.00 @ 46.00
50-60 lbs.	42.00 @ 44.00	43.00 @ 44.00	41.00 @ 44.00
Commercial, all wts.	38.00 @ 40.00	38.00 @ 40.00	36.00 @ 40.00
Utility, all wts.	38.00 @ 40.00	35.00 @ 38.00	33.00 @ 35.00
MUTTON (EWE):			
Good, 75 lbs. dn.	21.00 @ 23.00	19.00 @ 22.00	16.00 @ 18.00
Commercial, 75 lbs. dn.	21.00 @ 23.00	17.00 @ 19.00	15.00 @ 17.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	34.00 @ 36.00	34.00 @ 36.00	32.00 @ 34.00
120-137 lbs.	32.00 @ 33.00	32.00 @ 34.00	32.00 @ 33.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	51.00 @ 53.00	54.00 @ 58.00	52.00 @ 54.00
10-12 lbs.	51.00 @ 53.00	54.00 @ 56.00	52.00 @ 54.00
12-16 lbs.	50.00 @ 52.00	52.00 @ 55.00	49.00 @ 52.00
PICNICS:			
4-8 lbs.	..	38.00 @ 42.00	..
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.	50.00 @ 54.00	53.00 @ 55.00	53.00 @ 59.00
16-20 lbs.	50.00 @ 54.00	50.00 @ 58.00	53.00 @ 56.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	49.00 @ 57.00	50.00 @ 58.00	54.00 @ 56.00
8-10 lbs.	48.00 @ 56.00	52.00 @ 56.00	50.00 @ 54.00
10-12 lbs.	48.00 @ 56.00	..	50.00 @ 54.00
LARD, Refined:			
Tierces	16.50 @ 17.50	..	15.50 @ 16.00
50 lb. cartons & cans	16.50 @ 17.50	17.00 @ 18.00	..
1 lb. cartons	17.50 @ 18.50	18.00 @ 19.00	16.00 @ 17.00

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CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, OCTOBER 6, 1949

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	35 1/4 n	35 1/4 n
10-12	35 1/4 n	35 1/4 n
12-14	35 1/4 n	35 1/4 n
14-16	36 1/4 n	36 1/4 n

BOILING HAMS

	Fresh or Frozen	S.P.
10-18	39 n	39 n
18-20	40 1/4 n	40 1/4 n
20-22	40 1/4 n	40 1/4 n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	37 1/4 n	37 1/4 n
12-14	37 1/4 n	37 1/4 n
14-16	39	39 n
16-18	41 @ 41 1/2	41 1/4 n
18-20	43	43 n
20-22	43	43 n
22-24	43	43 n
24-26	41 1/4	41 1/4 n
26-30	39	39 n
25-up, No. 2's	38	...

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	14 1/4 n	14 1/4 n
Clear plates	10 n	10 n
Square Jowls	17	17 1/2 @ 18
Jowl butts	13 @ 13 1/2	12 1/2 @ 12 1/2
S.P. jowls	...	13

PICNICS

	Fresh or Frozen	S.P.
4-6	29	29 n
4-8 range	28	...
6-8	27 1/2	27 1/2 n
8-10	27 @ 27 1/2	27 1/4 n
10-12	27 @ 27 1/2	27 1/4 n
12-14	27 @ 27 1/2	27 1/4 n
8-up, No. 2's	27 @ 27 1/2	...

BELLIES

	Fresh or Frozen	Cured
6-8	33 @ 33 1/2	35 n
8-10	33	35 n
10-12	33	35 n
12-14	33	35 n
14-16	33	35 n
16-18	32 1/2	34 1/2 n
18-20	32	34 n

GR. AMN.

	BEL.	D.S. BELLIES
18-20	28 1/4	27 1/4 n
20-25	27 1/4	27 n
25-30	27 1/4	27 1/4 n
30-35	24 1/4	24 1/4 n
35-40	23	23 @ 23 1/4
40-50	20 1/2	20 1/2 n

FAT BACKS

	Green or Frozen	Cured
6-8	10	10 1/2
8-10	10	10 1/2
10-12	10	10 1/2
12-14	11	11
14-16	11	11 1/2
16-18	11 1/2	12
18-20	11 1/2	12 1/2
20-25	11 1/2	12 1/2

LARD FUTURES PRICES

MONDAY, OCTOBER 3, 1949

	Open	High	Low	Close
Oct. 11.30	11.47 1/2	11.30	11.45b	
Nov. 10.70	10.80	10.60	10.75	
Dec. 10.67 1/2	10.90	10.67 1/2	10.85	
Jan. 10.72 1/2	10.85	10.72 1/2	10.80	
Mar. 10.90	10.90	

Sales: 3,800,000 lbs.

Open interest at close Fri., Sept. 30th: Oct. 309, Nov. 346, Dec. 390, Jan. 115, Mar. 15; at close Sat., Oct. 1st: Oct. 319, Nov. 349, Dec. 395, Jan. 120 and Mar. 15 lots.

TUESDAY, OCTOBER 4, 1949

	Open	High	Low	Close
Oct. 11.40	11.55	11.40	11.45b	
Nov. 10.57 1/2	10.77 1/2	10.57 1/2	10.65	
Dec. 10.65	10.80	10.65	10.70b	
Jan. 10.70	10.77 1/2	10.70	10.72 1/2a	
Mar. 10.80	10.80	10.77 1/2	10.77 1/2a	

Sales: 3,440,000 lbs.

Open interest at close Mon., Oct. 3rd: Oct. 309, Nov. 347, Dec. 395, Jan. 124 and Mar. 17 lots.

WEDNESDAY, OCTOBER 5, 1949

	Open	High	Low	Close
Oct. 11.45	11.50	11.20	11.20	
Nov. 10.80	10.82 1/2	10.50	10.50	
Dec. 10.85	10.87 1/2	10.52 1/2	10.52 1/2	
Jan. 10.62 1/2	10.65	10.52 1/2	10.52 1/2a	
Mar. 10.70	10.72 1/2	10.60	10.60a	

Sales: 1,840,000 lbs.

Open interest at close Tues., Oct. 4th: Oct. 302, Nov. 347, Dec. 405, Jan. 126 and Mar. 17 lots.

THURSDAY, OCTOBER 6, 1949

	Open	High	Low	Close
Oct. 11.30	11.30	11.25	11.25b	
Nov. 10.60	10.67 1/2	10.60	10.62 1/2	
Dec. 10.60	10.65	10.57 1/2	10.60a	
Jan. 10.60	10.60	
Mar. 10.70	10.70a	

Sales: 1,840,000 lbs.

Open interest at close Wed., Oct. 5th: Oct. 294, Nov. 345, Dec. 418, Jan. 127 and Mar. 19 lots.

FRIDAY, OCTOBER 7, 1949

	Open	High	Low	Close
Oct. 11.20	11.25	11.20	11.25	
Nov. 10.55	10.65	10.55	10.57 1/2	
Dec. 10.60	10.62 1/2	10.57 1/2	10.57 1/2a	
Jan. 10.57 1/2	10.60	10.57 1/2	10.57 1/2a	
Mar. 10.70	10.70a	

Sales: About 1,300,000 lbs.

Open interest at close Thurs., Oct. 6th: Oct. 281, Nov. 341, Dec. 418, Jan. 127 and Mar. 20 lots.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Oct. 1	11.75n	11.75b	10.75n
Oct. 3	12.00n	12.00n	11.00n
Oct. 4	12.00n	12.25b	11.25n
Oct. 5	12.00n	12.25n	11.25n
Oct. 6	12.00n	12.50b	11.50n
Oct. 7	11.72 1/2a	12.50	11.50n

EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments in the month of August 1949 were 321,176,000 lbs., compared with 234,141,000 lbs. in July and 258,955,000 lbs. in June, according to a recent report of the Institute of Shortening and Edible Oils, Inc. Shortening accounted for 52.6 per cent of the total August shipments; edible oil, 45.7 per cent; shipments to government agencies, .3 per cent, and shipments for commercial export, 1.4 per cent.

CANADIAN COLD STORAGE STOCKS

Cold storage stocks held on September 1 in Canada were reported as follows:

	Sept. 1* 1949	Aug. 1 1949	Sept. 1 1948
Beef	7,715,000	9,544,000	12,258,000
Veal	4,144,000	4,301,000	5,712,000
Pork	4,720,000	13,414,000	22,392,000
Mutton
Lamb	563,000	505,000	1,835,000

*Preliminary.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$15.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.75
Kettle rend., tierces, f.o.b. Chicago	16.50
Leaf, kettle rend., tierces, f.o.b. Chgo.	16.50
Lard flakes, f.o.b. Chicago	16.50
Neutral, tierces, f.o.b. Chicago	17.25
Standard Shortening, * N. & S. 20.00	
Hydrogenated Shortening N. & S.	21.75

*De'l'd.

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.L. prices)

Choice	49 1/2 @ 50 1/2
Good	46 1/2 @ 53 1/2
Commercial	40 1/2 @ 47 1/2
Canner & cutter	27 @ 33 1/2
Bologna bulls	33 @ 34

BEEF CUTS

(L.C.L. prices)

Choice:	
Hinds & ribs	54 @ 59
Rounds, N. Y. flank off	51 @ 53
Hips, full	50 @ 62
Top sirloins	50 @ 62
Short loins, untrimmed	75 @ 80
Chucks, non-kosher	50 @ 52
Ribs, 30-40 lbs.	64 @ 68
Good:	
Hinds & ribs	51 @ 56
Rounds, N. Y. flank off	50 @ 52
Hips, full	50 @ 60
Top sirloins	50 @ 62
Short loins, untrimmed	67 @ 74
Chucks, non-kosher	48 @ 50
Ribs, 30-40 lbs.	57 @ 62
Briskets	40 @ 42
Flanks	15 @ 17

FRESH PORK CUTS

(L.C.L. prices)

Hams, regular, 14' down	37 1/2
Hams, skinned, 14' down	39 1/2
Picnics, 4/8 lbs.	30 1/2
Bellies, sq. cut, seedless	36
8-12 lbs.	45 1/2 @ 47
Pork loins, 12' down	41 1/2 @ 42
Boston butts, 4/8 lbs.	40 1/2
Spareribs, 3' down	21 @ 22
Pork trim, regular	51 @ 52
Pork trim, ex. lean, 95%	51 @ 52
City:	
Hams, regular, 14' down	40 @ 43
Hams, skinned, 14' down	43 @ 44
Shoulders, N. Y. 12' down	30 @ 42
Picnics, 4/8 lbs.	35 @ 36
Boston butts, 4/8 lbs.	46 @ 49
Pork loins, 12' down	48 @ 51
Spareribs, 3' down	46 @ 49
Pork trim, regular	25 @ 27

FANCY MEATS

(L.C.L. prices)

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	20
Beef livers, selected	78
Lamb fries	55
Outalls, under 1/4 lb.	16
Outalls, over 1/4 lb.	35

DRESSED HOGS

Hogs, gd. & ch., bd. ea. lf. fat in	
100 to 130 lbs.	29 @ 31
137 to 153 lbs.	29 @ 31
154 to 171 lbs.	29 @ 31
172 to 188 lbs.	29 @ 31

SPRING LAMBS

(L.C.L. prices)

Choice lambs	47 @ 58
Good lambs	44 @ 56
Legs, gd. & ch.	50 @ 63
Hindsaddles, gd. & ch.	58 @ 64
Loins, gd. & ch.	60 @ 65

MUTTON

(L.C.L. prices)

Good, under 70 lbs.	Western 22 @ 24
Comm., under 70 lbs.	20 @ 22

VEAL—SKIN OFF

(L.C.L. prices)

Choice carcass	38 @ 49
Good carcass	34 @ 44
Commercial carcass	30 @ 39
Utility	26 @ 31

BUTCHERS' FAT

(L.C.L. prices)

Shop fat	1 1/2
Breast fat	2
Edible suet	2 1/2
Inedible suet	2 1/2

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during August 1949 bought at stockyards and direct were reported by the USDA as follows:

	Aug. 1949	July 1949	Aug. 1948
	Per-	Per-	Per-
	cent	cent	cent
Cattle—			
Stockyards	77.5	77.5	76.5
Other	22.5	22.5	23.5
Calves—			
Stockyards	61.4	59.9	63.8
Other	38.6	40.1	36.2
Hogs—			
Stockyards	39.8	41.0	40.5
Other	60.2	59.0	59.5
Sheep and lambs—			
Stockyards	62.4	64.1	59.9
Other	37.6	35.9	40.1

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, OCTOBER 5, 1949

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:	
550-600 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$48.50-50.00
700-800 lbs.	48.00-49.50
Good:	
550-600 lbs.	None
500-600 lbs.	45.50-48.00
600-700 lbs.	45.00-47.00
700-800 lbs.	44.50-46.50
Commercial:	
550-600 lbs.	32.00-40.00
600-700 lbs.	32.00-40.00
Utility, all wts.	30.00-32.00

COW:

Commercial, all wts.	28.00-31.00
Utility, all wts.	26.50-28.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.	45.00-49.00
130-170 lbs.	38.00-44.00
Good:	
50-80 lbs.	None
80-130 lbs.	37.00-44.00
130-170 lbs.	34.00-38.00

Commercial:

50-80 lbs.	None
80-130 lbs.	33.00-39.00
130-170 lbs.	30.00-33.00
Utility, all wts.	26.00-31.00

LAMB AND MUTTON:

LAMB:	
Choice:	
30-40 lbs.	47.00-49.00
40-45 lbs.	47.00-49.00
45-50 lbs.	46.00-48.00
50-60 lbs.	45.00-47.00
Good:	
30-40 lbs.	46.00-48.00
40-45 lbs.	46.00-48.00
45-50 lbs.	45.00-47.00
50-60 lbs.	45.00-45.00
Commercial, all wts.	40.00-44.00
Utility, all wts.	None

MUTTON (EWE): 70 lbs. down:	
Good	22.00-24.00
Commercial	20.00-22.00
Utility	None

FRESH PORK CUTS, LOINS NO. 1: (BLADELESS INCL.)	
8-10 lbs.	47.00-49.00
10-12 lbs.	47.00-49.00
12-16 lbs.	46.00-48.00
16-20 lbs.	42.00-44.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Butts, Boston Style:	
4-8 lbs.	45.00-47.00

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per lb.	34c
100-lb. drum,	
per lb.	33c
300-lb. barrel,	
per lb.	32c

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BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

Thursday, October 6, 1949.

Very little change was registered following the moderate trading by large soapers last Friday. Sales were generally light with offerings difficult to uncover at large soaper levels. The market was dull the first few days of the week with large soapers interested only in product basis 6c for fancy tallow and 5½c for choice white grease. There were unconfirmed rumors of a little direct trading. About midweek there was some evidence of small consumer and dealer interest, and a better feeling was reported in a few quarters. Special tallow sold up ¼c at 5½c and yellow grease sold at 4½c. A few tanks of edible tallow sold on the river at 7c.

Late last Friday, a couple tanks each of fancy tallow sold at 6c, prime at 5½c, No. 1 at 5c, c.a.f. East Coast, No. 2 at 3½c, and yellow grease at 4½c. Early a couple tanks of yellow grease sold at 4½c. Buying interest continued at 6c for fancy tallow, but offerings were withheld. About midweek a couple tanks of yellow grease moved from several points at 4½c and special tallow at 5½c. A couple tanks of prime tallow sold Wednesday at 6c and choice white grease at 6c, all delivered consuming points. Two tanks of yellow grease sold at 4½c, basis Chicago. A light flurry of trading came to light Thursday. Large soapers bought moderate quantities. Couple tanks each of fancy tallow sold at 6c, prime at 5½c, special at 5½c, and yellow grease at 4½c, all delivered consuming points. Several more tanks each of prime and special tallow sold same basis. Tank of prime tallow sold at 6c, delivered Chicago.

TALLOWES: Mixed trading with a firm undertone was registered at prices up ¼ to ½c. Edible tallow was quoted Thursday at 7½c nominal, in carlots, delivered consuming points. Fancy was

EASTERN FERTILIZER MARKET

New York, October 6, 1949.

Trading was active, and cracklings advanced to \$2.10 per unit, with no further offerings reported. Tankage and blood were well cleaned up, and last sales were made at \$10.25 to \$10.50 per unit, f.o.b. eastern shipping points. Fertilizer manufacturers in some sections were engaged in fall mixing operations.

If the steel strike continues, it is expected to cut down the supply of sulphate of ammonia.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniums	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$48.00
Blood, dried 10% per unit of ammonia	10.25
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.75
Soda nitrate, per net ton, bulk, ex-vessel	51.00
Atlantic and Gulf ports	54.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	10.50
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76
Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$2.10

quoted at 6 @ 6¼ nominal; choice, 5% @ 6½c nominal; prime, 5% @ 6c; special, 5½c; No. 1, 4½c nominal; No. 3, 4¼ @ 4½c nominal, and No. 2, 3¼ @ 4c nominal.

GREASES: All grades were in a better position Thursday. Choice white grease was quoted at 5½c@6c; A-white at 5¼@5½c nominal; B-white, 5@5½c nominal; yellow, 4½c; house, 3% @ 4c nominal; brown, 3½ @ 3½c nominal, and brown, 25 f.f.a., 3% @ 4c nominal.

GREASE OILS: A strong market de-

BY-PRODUCTS MARKETS

(Chicago, Thursday, October 6, 1949.)

Blood

	Unit
	Ammonia
Unground, per unit of ammonia	*\$10.50@10.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$10.50@11.00
High test	*10.50@11.00
Liquid stick tank cars	4.00

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$115.00
35% meat scraps, bulk	128.50
50% feeding tankage, with bone, bulk	110.00n
60% digester tankage, bulk	130.00
80% blood meal, bagged	175.00n
65% BPL special steamed bone meal, bagged	90.00n

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	6.50n
Bone tankage, unground, per ton	37.50@40.00n
Hoof meal, per unit ammonia	7.75

Dry Rendered Tankage

	Per unit Protein
Cake	*\$2.20@2.25
Expeller	2.20@2.25

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lmed)	\$1.75@2.00
Hide trimmings (green, salted)	1.00@1.25
Skins and pizales (green, salted)	1.00n
Cattle jaws, skulls and knuckles	65.00n
Pig skin scraps and trim, per lb.	.4% @ 5¼

Animal Hair

	Per ton
Winter coll dried, per ton	\$100.00n
Summer coll dried, per ton	55.00@57.50n
Cattle switches	.4% @ 5n
Winter processed, gray, lb.	13n
Summer processed, gray, lb.	.7 @ 8n

*Quoted delivered basis.

veloped with very good demand. Thursday's price on No. 1 lard oil was 11¼c, packaged in drums, l.c.l., f.o.b. Chicago. Prime burning oil was quoted at 14½c and acidless tallow at 12c.

NEATSFOOT OILS: Prices were again steady with last week, and good demand was reported with some export inquiry in evidence. Production continued about normal. The price Thursday on pure neatsfoot oil was 21½c, basis drums, l.c.l., f.o.b. Chicago, 20-degree was quoted at 27½c; 15-degree, 28½c.

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VEGETABLE OILS

Thursday, October 6, 1949.

The market was in an unsettled position, and by midweek was in a state of flux due to the support and loan program on cottonseed released by the government. While some light trading was reported early at relatively steady prices, after the government release buyers withdrew from the market. This information influenced a firmer market, and later sales were at fractionally higher prices on most descriptions. The week's volume of trading was of fair dimensions, including some government buying.

SOYBEAN OIL: A relatively good movement of product was reported which included some buying by the government for October and November delivery. Product for spot delivery was quoted early at 10 and 10½¢ nominal; however, 10½¢ was paid Tuesday, and Wednesday's sales were reported at 10½ and 10½¢. Offerings were made at 10½¢, basis Decatur, but later were reduced to 10½¢. Straight October and November product sold at 10¢ while December was sold at 9½ and 10¢. January-June shipments were pegged at 9½ @ 9½¢. The price Thursday for spot delivery was 10½¢ bid and 10½¢ asked.

CORN OIL: The market was in a strong position with early quotations nominally at 11½¢ while later trading for spot delivery was at 11½¢. Midweek sales came to light at 12¢. Little action was reported in forward shipments, and product was quoted at 11½¢. The price Thursday was 12¢ nominal, up ½¢ from last week.

PEANUT OIL: Light activity was reported as the government released some peanuts to crushers. Product for October delivery was offered at 12¢. Trading in the Southeast Tuesday was at 11½¢, with unconfirmed sales reported f.o.b. Chicago at 13½. Thursday's price was 12½¢ nominal, down ¼¢.

COCONUT OIL: A firm market was in evidence with offerings for spot delivery at 14¢. Product for October delivery was quoted at 13½¢ and November through December at 13¢. Copra was quoted at \$165 @ 170. The quotation Thursday was 13½ @ 14¢ nominal.

COTTONSEED OIL: The market was mixed and unsettled, influenced by the government-instituted loan program on the basis of \$46.50 to farmers. In

addition, the Commodity Credit Corporation will purchase cottonseed and store it to support prices of the 1949 crop at 90 per cent of parity.

Trading was light at mixed prices. Early quotations were nominally at 10½ @ 10½¢ asked, with little buying interest. Sales in Texas Tuesday were at 10¢ and later in the Southeast at 10½¢. Bids were lowered by ¼¢, resulting in a dull and nominal market Thursday, which closed at 10½ @ 10½¢ in the Valley and Southeast and 10½¢ in Texas.

The quotations in the N. Y. futures market for the four day period were:

MONDAY, OCTOBER 3, 1949

Oct.	*13.10	13.43	13.20	13.20	13.13
Dec.	12.76	12.98	12.65	*12.62	12.82
Jan.	*12.65	*12.57	12.76
Mar.	*12.65	12.90	12.54	12.56	12.75
May	*12.65	12.85	12.46	12.50	12.76
July	*12.55	12.37	12.35	12.37	12.70
Sept.	*12.12	*11.99	12.25

Total sales: 196 contracts.

TUESDAY, OCTOBER 4, 1949

Oct.	13.08	13.50	13.08	13.44	13.20
Dec.	12.75	13.05	12.70	13.00	12.62
Jan.	*12.65	*12.90	12.57
Mar.	12.65	12.90	12.65	12.83	12.56
May	*12.59	12.87	12.60	*12.78	12.50
July	12.15	12.70	12.50	*12.56	12.37
Sept.	*12.11	12.38	12.30	*12.90	11.99

Total sales: 310 contracts.

WEDNESDAY, OCTOBER 5, 1949

Oct.	14.05	14.05	13.20	13.20	13.44
Dec.	13.38	13.38	12.75	12.85	13.00
Jan.	*13.15	*12.78	12.90
Mar.	13.08	13.08	12.60	12.65	12.83
May	13.07	13.07	12.55	12.55	12.78
July	*12.85	12.56	12.50	*12.48	12.56
Sept.	*12.35	12.30	12.30	*12.63	12.30

Total sales: 353 contracts.

THURSDAY, OCTOBER 6, 1949

Oct.	13.25	13.30	13.00	*13.28	13.20
Dec.	12.90	13.01	12.82	12.91	12.85
Jan.	*12.80	*12.83	12.78
Mar.	*12.55	12.79	12.65	*12.66	12.65
May	*12.50	12.70	12.60	*12.60	12.55
July	*12.40	12.56	12.55	*12.50	12.46
Sept.	*12.00	12.15	12.15	12.15	12.08

Total sales: 163 contracts.

*Bid.

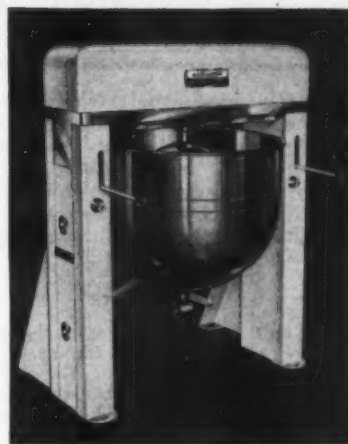
MARGARINE PRODUCTION

Total production of uncolored margarine in July 1949 was 45,426,122 lbs., which compares with 44,068,288 lbs. in July 1948, according to the National Association of Margarine Manufacturers. The total withdrawn tax paid was 44,974,648 lbs., compared with 48,459,117 lbs. in July 1948.

Production of colored margarine in July totaled 10,691,497 lbs., compared with 8,485,697 lbs. in July 1948. The total withdrawn tax paid was 10,391,562 lbs. in July 1949 and 7,395,559 lbs. in July 1948.

The July ingredient schedule of uncolored margarine was as follows:

	July 1949 lbs.	July 1948 lbs.
Butter flavor	5,451	1,425
Coconut oil	27,210
Corn oil	12,423	294,957
Cottonseed oil	24,093,490	17,195,297
Derivative of glycerine	65,825	64,079
Diacyl	36	177
Lecithin	82,405	63,556
Milk	7,695,459	7,388,294
Monostearine	40,215	39,621
Neutral lard	224,254	59,006
Oleo oil	184,082	85,070
Oleo stearine	176,922	275,963
Oleo stock	42,900	15,250
Peanut oil	10,580	1,718,154
Salt	1,379,788	1,390,748
Soda (benzoate of)	33,941	32,573
Sodium sulpho acetate	3,906
Soya bean flakes	335	1,349
Soya bean oil	12,157,797	15,973,162
Vitamin concentrate	7,617	6,402
Total	40,129,552	44,706,489



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VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	10½ @ 10½¢n
Southeast	10½ @ 10½¢n
Texas	10½ @ 10½¢n
Corn oil, in tanks, f.o.b. mills	12n
Soybean oil, in tanks, f.o.b. mills	10½b @ 10½¢ ax
Midwest	12½n
Peanut oil, f.o.b. Southern Mills	12½n
Coconut oil, Pacific Coast	13n
Cottonseed foots	
Midwest and West Coast	1¼n
East	1¼n

OLEOMARGARINE

Prices f.o.b. Chicago

White domestic, vegetable	25
White animal fat	25
Milk churned pastry	23
Water churned pastry	22

HIDES AND SKINS

Relatively broad movement packer hides this week—tanner demand continues—Argentine rejects bids on hides to U. S. dealers—native steers steady—branded steers move up ½c—native and branded cows higher with good demand—bulls, calves and kipskins firm.

Chicago

PACKER HIDES: Good demand continued in packer hides and trading was of sizable dimensions. Sales involved practically all descriptions, with the exception of light and ex-light Texas steers which were firm at 22½ and 26c nominal. Light native steers sold at 24½c, ex-lights at 29½c, and heavy natives at 24c. Butt branded steers, Colorados and heavy Texas steers sold ½c higher than last week. Heavy native cows moved about ½c higher later in the week with overall selling at 23½ to 25c, basis Chicago. Light native cows were in a better position and sold from 24½ to 27½c, while branded cows moved up ½c and sold freely at 23c with extreme lightweights up to 23½ and 24c.

Most selling included late September with the bulk of sales October production. One packer sold a quantity of hides

for 90-day delivery. In excess of 115,000 hides moved this week, including 8,000 large packer West Coast production at current prices, selected, Chicago basis.

Reports of Argentine devaluation of the peso and offerings of hides to the United States tanner industry influenced considerable interest, resulting in bids for lightweight hides. Established prices were submitted, less 5 per cent, f.o.b. shipping point. These bids were rejected, however.

Trading in native steers was not as extensive as in other descriptions; however, in excess of 15,000 were sold. Early one packer sold 700 Kansas City light native steers at 24½c, October production, basis Chicago. Another packer sold 3,500 light native steers from several points, late September and October takeoff, at 24½c, basis Chicago. One packer about midweek sold 2,500 to 3,000 ex-light native steers, October takeoff, at 29½c, and 700 heavy native steers, origin Sioux City, at 24c, basis Chicago. Three other packers sold total of 7,400 heavy native steers at 24c, basis Chicago.

Fairly broad movement was reported in branded steers. Early one packer sold 800 October heavy butt brands at 21c. The Association sold a mixed lot of 1,200 butts and Colorados, largely ko-

sher takeoff, at 20½c, Chicago. One outside packer later sold 1,200 butt brands at 21½c, basis Chicago. About midweek another packer sold 12,000 late September and October production butt brands at 21½c, Colorados at 21c and heavy Texas steers at 21½c, from several points, basis Chicago. Another packer sold 1,500 Chicago butt brands, about 50 per cent kosher takeoff, for delivery after 90 days. Another outside packer sold 1,250 Colorados, October salting, at 20½c, Chicago basis. About weekend 800 of the same were sold at 20½c, basis Chicago. One lot of 1,400 Oklahoma City heavy Texas steers sold at 21c, 90-day delivery, basis Chicago.

Mixed prices prevailed for heavy native cows. One packer sold 1,400 Omaha and Sioux City origin at 23½c, basis Chicago. A second packer sold 1,600 Chicago and Omaha heavy native cows, October salting, at 24c, while a third packer later sold 1,600 of the same at 24½c, f.o.b. St. Paul.

A total of 41,600 light native cows were sold at steady to slightly higher levels. Late last week one packer sold 4,500 Chicago October light native cows at 24c and this week sold 14,000 of the same at 25½c, origin Omaha and Sioux City; 26c for Omaha production; 32½c for extreme lightweights from Oklahoma City, and 24½c, f.o.b. St. Paul, all October takeoff. Still another packer sold 23,000 of the same from various shipping points, Chicago and St. Paul at 24½c, f.o.b., and 25½c, f.o.b. Sioux City and Omaha, all late September and October takeoff.

Movement in branded cows was at mixed prices, based on shipping points. Early one packer sold 4,000 October branded cows at 22½c, basis Chicago. Later another packer sold 1,200 Lake Charles branded cows, with a few extreme lightweights included, at 23½c. The Association sold 1,200 of the same at 23c, Chicago. About midweek another packer sold 12,000 branded cows, also late September and October production, from several shipping points, at 23c, Chicago basis. One lot of 3,400 of the same selection sold on a 90-day delivery basis at 23c for Kansas City and Albert Lea takeoff, and 24c for Oklahoma City production, basis Chicago.

The packer bull market continued steady with no change in prices. Few offerings were reported. One packer sold 1,200 mixed native bulls at 17½c, and brands at 16½c.

PACIFIC COAST: A firm to strong market was reported. Trading was confined to large packer sales. One large packer sold 8,000 hides this week, selected basis, October production, at 23c for branded cows, 21½c for butt branded steers, and 21c for Colorados, all ½c higher, Chicago freight equalized.

OUTSIDE SMALL PACKER: The market was stimulated in line with large packer transactions. Reports indicated most small packers are also in a well sold-up position. This, coordinated with good tanner buying interest, resulted in a firm position on most descrip-

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WEEK'S CLOSING MARKETS

tions. Sales of 48/50-lb. averageweights at 22c, selected, were made about mid-week. Additional trading was reported on 42/44-lb. weights, selected, at 25c, while in another quarter 45-lb. average-weights were sold at 25 and 26c, selected.

In country hides about the same situation prevailed. Demand, however, was spotty with only meager trading. One sale involved 48/50-lb. weights at 19c, flat. A firm tone was in evidence generally. All weights were quoted Thursday at 18½@19½c.

CALF AND KIPSKINS: No material change was registered in the calfskin market, and sales were at steady prices. Late last week one packer sold 4,100 light calfskins, 9½ lbs. down, at 65c for northern natives and 57½c for river points. Same packer later sold a quantity of river point calfskins at 47½ for the heavyweights and 57½c for light-weights, 9½ lbs. down.

Activity in the kipskin market continued at steady to firm prices, although it was felt that a weak undertone may develop. Trading involved 11,500 skins with Nashville natives moving at 52½c and overweights at 47½c. Chicago natives sold at 51c and overweights at 46c. Northern natives sold at 50c and overweights at 45c, with brands included at 2½c less.

SHEEPSKINS: The market continued in a good position. Good demand was registered; however, supplies were insufficient to meet tanner requirements. No. 1 shearlings were quoted at \$2.75 @ 3.10 each, No. 2s at \$2.15, No. 3s at \$1.70, and fall clips at \$3.00 @ 3.25, with buying interest at these levels. Unconfirmed rumors of trading in pickled skins came to light at \$13.50 per dozen.

N. Y. HIDE FUTURES

MONDAY, OCTOBER 3, 1949

	Open	High	Low	Close
Dec.	19.60b	19.50	19.65	19.75
Mar.	18.50	18.50	18.30	18.32
June	17.85b	17.85b
Sept.	17.00b	17.00b

Closing 25 to 34 points lower; sales 46 lots.

TUESDAY, OCTOBER 4, 1949

	Dec.	Mar.	June	Sept.
19.75b	20.30	20.05	20.15	
18.35b	18.50	18.70	18.70	
17.90b	18.70	18.70	18.30b	
17.00b	18.05b	

Closing 38 to 45 points higher; sales 19 lots.

WEDNESDAY, OCTOBER 5, 1949

	Dec.	Mar.	June	Sept.
20.45	21.50	20.45	21.40b	
19.15	19.17	19.15	19.60	
18.70b	19.18	19.18	19.30b	
18.40b	19.05b	

Closing 60 to 125 points higher; sales 125 lots.

THURSDAY, OCTOBER 6, 1949

	Dec.	Mar.	June	Sept.
21.45	21.60	21.25	21.25	
19.51	19.75	19.40	19.50	
19.25b	19.10b	
19.00b	18.80b	

Closing 10 to 25 points lower; sales 54 lots.

FRIDAY, OCTOBER 7, 1949

	Dec.	Mar.	June	Sept.
21.15	21.85	21.15	21.48	
19.35b	19.85	19.41	19.41	
18.90b	19.45	19.45	18.95b	
18.65b	18.70b	

Closing 23 point higher to 15 lower; sales 71 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 1, 1949, were 6,225-

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$18.50; the average, \$17.90. Provision prices were: Under 12 pork loins, 43@ 43½; 10/14 green skinned hams, 38; 4/8 Boston butts, 39; 16/down pork shoulders, 36½; 3/down spareribs, 38½; 8/12 fat backs, 10; regular pork trimmings, 19@22; 18/20 DS bellies, 27½; 4/6 green picnics, 28½; 8/up green picnics, 27. P.S. loose lard was quoted at 12.50; P.S. lard in tierces, 11.72½a.

Cottonseed Oil

Closing futures quotations at New York were: Oct. 13.36b, 13.38a; Dec. 13.01b, 13.05a; Jan. 12.95b, 13.05a; Mar. 12.75b, 12.79a; May 12.70b, 12.75a; July 12.60b, 12.65a; Sept. 12.23b, 12.27a. Sales totaled 131 lots.

000 lbs.; previous week, 6,434,000 lbs.; same week 1948, 7,264,000 lbs.; 1949 to date 265,648,000 lbs.; same period 1948, 260,483,000 lbs.

Shipments of hides from Chicago by rail for the week ended October 1, 1949, totaled 5,894,000 lbs.; previous week, 5,598,000 lbs.; same week last year, 4,486,000 lbs.; 1949 to date, 198,951,000 lbs.; same period 1948, 186,058,000 lbs.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Oct. 6, '49	Previous Week	Cor. week, 1948
Nat. str.	24 @ 24½	24 @ 24½	@ 20½
Hvy. Tex. str.	@ 21½	@ 21	@ 25
Hvy. butt	@ 21½	@ 21	@ 25
brnd'd str.	@ 21½	@ 21	@ 25
Hvy. Col. str.	@ 21	@ 20½	@ 24½
Ex-light Tex.	@ 20½	@ 25½	26 @ 26½
Brnd'd cows	@ 23	22½ @ 23½	22½ @ 23
Hvy. nat. cows	23½ @ 25	23½ @ 24½	27 @ 27½
Lt. nat. cows	24½ @ 27½	25 @ 27½	@ 25
Nat. bulls	@ 17½	@ 17½	@ 16½
Brnd'd bulls	@ 16½	@ 16½	@ 15½
Calfskins, Nor. 35	@ 65	55 @ 65	52½ @ 55
Kips, Nor. nat.	@ 50	@ 50	@ 36
Kips, Nor. brnd	@ 47½	@ 47½	@ 36
Slunks, reg.	2.00 @ 3.00	@ 2.45	@ 2.50
Slunks, hris.	@ 1.00	90 @ 1.00	1.00 @ 1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. allwts.	21 @ 23	20½ @ 22½	21 @ 23
Brnd'd allwts.	20 @ 22	19½ @ 21½	20 @ 21
Nat. bulls	14½ @ 15½	14½ @ 15½	12 @ 14
Brnd'd bulls	13½ @ 14½	13½ @ 14½	11 @ 13
Calfskins	42 @ 44	42 @ 43	37 @ 39
Kips, nat.	35 @ 36	35 @ 36	26 @ 27
Slunks, reg.	1.75 @ 2.00	1.75 @ 2.00	@ 2.00
Slunks, hris.	55 @ 60	55 @ 60	@ 75

All packer hides and all calf and kipskins quoted on trimmed selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Allweights	18½ @ 19½	18 @ 19	17 @ 18
Bulls	@ 12a	@ 12a	11 @ 11½
Calfskins	25 @ 27a	25 @ 27a	24 @ 25
Kipskins	23 @ 25	23 @ 25	19 @ 20

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings.	No. 1	2.75 @ 3.10	2.75 @ 3.10	2.50 @ 3.50
Dry pelts	29 @ 30a	29 @ 30a	27 @ 28	
Horsehides	12.25 @ 12.50	12.25 @ 12.50	9.25 @ 10.25	

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- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

LIVESTOCK MARKETS *Weekly Review*

USDA Economist Analyzes General Livestock Outlook

SUPPLIES of meats in prospect this fall will include more pork than a year earlier, less lamb and veal but probably about the same quantity of beef, Charles A. Burmeister, agricultural economist of the U. S. Department of Agriculture, has predicted in his report, "The General Livestock Situation and Outlook." There will be considerably less cow beef than last year, but more of the other kinds, with steer beef showing the greatest increase, both relatively and in total, as has been the case during the previous months of this year.



BURMEISTER

The decrease in cow beef will be a supporting influence on hog prices since more pork will be required to make up the cow beef deficiency in the manufacture of processed meats.

Beef output in 1950 probably will be moderately smaller than in 1949, as it is not likely that steer slaughter in that year can be maintained at the record level reached this year, and slaughter of other cattle probably will not be increased sufficiently to offset the anticipated reduction in steer beef output. Following 1950, beef output may be expected to increase as a result of the expansion in cattle numbers now getting underway; but, with population also increasing, the increase in the per capita supply is not expected to be large, according to the USDA analysis.

On the basis of the larger calf crop expected at the end of this year than a year earlier—possibly 750,000 more—smaller imports and total slaughter now expected for this year, it appears that cattle numbers at the beginning of 1950 may show an increase of better than 1,000,000 head for a total of slightly more than 79,500,000, after making allowance for possible greater death losses than occurred in 1947 and 1948. All the increase is expected to be in calves and in cows and heifers, since all the indications to date point to a probable decrease of possibly 500,000 head in numbers of steers one year old and over.

This expected decrease in number of steers, due to heavy slaughter, will result in fewer steers than last year being available to go into feedlots this fall and winter, although there probably will be a considerably larger number of steer calves available from this year's calf crop which could be used for feeding. More calves than usual, therefore, may be taken for this purpose, but they will not be marketed for slaughter before mid-summer of next year at the earliest.

An increase in cattle numbers at the end of this year would further confirm the indications of last year that a new cycle in cattle numbers has started (predicted in 1948 by THE NATIONAL PROVISIONER) and that numbers probably will continue to increase during the next several years. The upward phase of each of the two previous cattle cycles extended over a period of six years, and the increase in numbers from the low point to the high point averaged about 30 per cent. In the first three years the increase was only about 10

per cent. An increase of 30 per cent over the 78,200,000 head estimated at the beginning of 1948 would bring the total to about 102,000,000 head, or about 16,000,000 more than the previous peak.

If demand for beef in the next few years should continue to be about like that of the last three years, cattlemen in their desire to take advantage of favorable prices probably would be unwilling to hold back enough cattle from slaughter to increase numbers much above 90,000,000 head even though the available grazing and forage resources six years hence probably would be sufficient to maintain a number in excess of that total. In two previous periods when cattle numbers were expanded, one of the factors contributing to the increase was unfavorable prices resulting because of adverse economic conditions that developed after the cycle started. Low prices for cows restricted their sale, and in consequence accelerated the accumulation of cattle by the livestock producers.

Conditions now in prospect indicate that a moderate increase in cattle numbers over the next few years seems to be the most likely probability. The increases that occur probably will be relatively greater in general farming areas of the Corn Belt and the South than in the range country, as those areas appear to have greater potentialities in feed resources for expanding cattle production. The range areas in the West and Southwest, however, undoubtedly could expand considerably if weather conditions continued favorable.

The favorable relationship of cattle prices to prices of other agricultural products and the purchasing power of the various commodities shows very clearly one reason why there has been an increasing interest in beef cattle raising in all parts of the country. In terms of relative exchange value for all

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commodities, as compared with the 31-year average for 1910-40, cattle now have a higher value than most other farm products, their increase in purchasing power being 31 per cent over hogs, 56 per cent over dairy products, 71 per cent over poultry and eggs, 89 per cent over feed grains, and 40 per cent over lambs.

The position of the cattle industry, with respect to probable marketings of cattle during the next few years, indicates that cattle will continue for some time to have a higher exchange value than most other farm commodities.

Although beef and pork are competitive, there is little evidence that short-time movements in cattle prices are related to seasonal or short-time movements in hog prices. In most years, prices of Good and Choice steers rise moderately in the late summer and early fall, and in some years the advance continues until near the end of the year. Prices of the lower grades, on the other hand, usually decline after May or June in response to increased marketings of these grades off pastures and ranges. In some years, most of this seasonal decline occurs early and is completed in a relatively short time. Prices then hold about steady through the remainder of the season. Developments to mid-August indicate that this latter type of price pattern may be what to expect this year. A moderate rise in prices of the better grades of cattle and little further change in prices of the lower grades, therefore, appears to be a reasonable expectation. A strong demand this fall for cattle for feeding is to be anticipated in view of the large feed crop in prospect, and prices of these cattle are more likely to rise.

Cattle Price Level

The level of cattle prices in 1950 cannot be forecast now with any high degree of accuracy because of the uncertainties as to probable consumer income and demand. There probably will be slightly smaller supplies of beef available than in 1949, but these smaller supplies will incur increased competition from larger supplies of pork. This, together with the general downward adjustment in commodity prices now under way, may result in a level of cattle prices moderately lower than in 1949. For the cattle feeder, however, this should not be too discouraging because feed costs and the cost of feeders will be considerably lower.

Because of the sharp reduction in cattle numbers in Canada and the rise there in cattle prices following Canada's removal of its embargo on cattle and beef exports in August last year, it is not expected that our imports of cattle from that country will be as large as those of last year. A total of 325,090 head of all kinds appears to be about the maximum for 1949, compared with about 460,000 imported in 1948.

EDITOR'S NOTE: The conclusion of Burmeister's analysis of the livestock outlook will be published next week.

ANNOUNCE U.S. FARM HOG SUPPORT AND MARKET SUPPORT GUIDE PRICES FOR NEXT SIX MONTHS

MONTHLY hog price support levels for the six-month period, October 1949 through March 1950, have been established by the U. S. Department of Agriculture as follows: October, \$16.40 per cwt.; November, \$15.00; December, \$14.20; January, \$14.90; February, \$15.50, and March, \$16.20. The support levels are based on 90 per cent of the September 15, 1949 parity price of \$17.60, which is adjusted to reflect in each monthly support price the usual seasonal price variations.

The monthly support levels are the amount at which U. S. average farm prices must be maintained if farmers are to receive 90 per cent of the parity price for hogs, and are comparable to the average price received by farmers, which on September 15 was \$19.90 per cwt. (national average support level for September was \$17.70). This method of determining hog price supports was first used for the September period, replacing the practice of establishing support levels on a weekly basis for Good and Choice barrows and gilts at Chicago with fixed differentials for other markets.

(The U. S. Department of Agriculture said this week that control of marketings by producers appeared to be reducing the possibility that price sup-

port action will be required this fall and winter. Hog prices may take little more than a normal seasonal dip of about 18 per cent, although a considerably larger decline had been expected earlier. Not only are farmers shipping their hogs at lighter weights, but they are also spreading marketings over a longer period. As a result, the Department said, pork production during October through March may be up only about 11 per cent over last year.)

In addition to monthly levels, weekly guides have been determined as an aid in carrying out actual support operations if needed. Weekly guides are a composite figure for seven midwestern markets and are comparable to the combined average market price of barrows and gilts at these localities. The weekly guides are not regarded as specific support levels at these markets, and are higher than the monthly price support figures since they are based on prices of top quality hogs rather than prices of all hogs, and they reflect prices at the markets, which include transportation and other marketing costs, while the national average is based on prices at the farm. However, since they do reflect the normal weekly relationship between the average price at these seven markets and the national monthly



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average price, they make a desirable guide for any required support operations.

The weekly guides—established for the average of barrows and gilts at the following seven markets combined: Chicago, St. Louis National Stockyards, South St. Paul, Sioux City, Omaha, Kansas City, and South St. Joseph—are as follows:

Week Ended	Dollars Per Cwt.	Week Ended	Dollars Per Cwt.
October 1.....	\$18.25	January 7.....	\$15.00
October 8.....	17.85	January 14.....	15.25
October 15.....	17.45	January 21.....	15.50
October 22.....	17.05	January 28.....	15.50
October 29.....	16.65		
November 5.....	16.25	February 4.....	15.65
November 12.....	15.85	February 11.....	15.90
November 19.....	15.45	February 18.....	16.15
November 26.....	15.05	February 25.....	16.40
December 3.....	14.75	March 4.....	16.65
December 10.....	14.75	March 11.....	16.65
December 17.....	14.75	March 18.....	16.65
December 24.....	14.75	March 25.....	16.65
December 31.....	14.75	March 31.....	16.65

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection in August was reported by the USDA as follows:

	Aug. 1949 Per- cent	July 1949 Per- cent	Aug. 1948 Per- cent
Cattle—			
Steers	54.0	55.4	39.9
Heifers	10.6	9.8	10.1
Cows	31.4	30.4	44.5
Cows and heifers	42.0	40.2	54.6
Bulls and stags	4.0	4.4	5.5
Canners and cutters	13.4	11.8	20.7
Hogs—			
Sows	33.8	40.4	34.4
Barrows and gilts	65.3	58.8	64.4
Stags and boars9	.8	1.2
Sheep and lambs—			
Lambs and yrags	87.9	89.0	78.2
Sheep	12.1	11.0	21.8

*Included in cattle classification.

HOG WEIGHTS AND COSTS

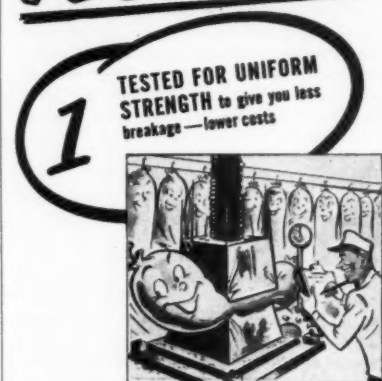
Average weights and costs of hogs at six markets during September 1949 were reported by the U. S. Department of Agriculture as follows:

	BARROWS AND GILTS		SOWS	
	Sept. 1949	Sept. 1948	Sept. 1949	Sept. 1948
Chicago	\$20.76	\$28.84	\$18.41	\$25.92
Kansas City	20.71	28.43	18.18	24.96
Omaha	20.64	28.39	18.62	26.03
St. Louis Nat'l	20.76	28.80	18.08	25.80
St. Joseph	20.65	28.51	18.19	25.14
St. Paul	20.11	28.34	18.13	26.12
	Average Weight in Pounds			
Chicago	215	232	374	365
Kansas City	213	229	374	361
Omaha	210	232	361	360
St. Louis Nat'l	200	210	371	365
St. Joseph	207	219	352	343
St. Paul	207	228	372	359

LIVESTOCK CAR LOADINGS

A total of 15,531 cars was loaded with livestock during the week ended September 24, 1949, according to the Association of American Railroads. This was a decrease of 2,307 cars from the same week a year earlier, and a decrease of 5,234 cars from the week in 1947.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 5, 1949, reported by the Production & Marketing Administration:

HOOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.....	\$15.00-16.25	\$14.00-15.50	\$.....	\$.....	\$.....
140-160 lbs.....	16.00-17.25	15.00-16.50	15.75-16.75	16.00-17.00	15.00-15.50
160-180 lbs.....	17.00-18.00	16.00-17.50	16.25-17.75	16.75-18.00	15.50-17.00
180-200 lbs.....	17.75-18.50	17.25-18.00	17.25-18.25	17.75-18.35	16.50-17.75
200-220 lbs.....	18.25-18.75	17.75-18.25	18.00-18.50	17.75-18.35	17.75-18.00
220-240 lbs.....	18.25-18.75	18.00-18.50	18.25-18.50	17.75-18.35	17.75-18.00
240-270 lbs.....	17.75-18.50	18.25-18.50	18.00-18.35	18.25-18.35	17.75-18.00
270-300 lbs.....	17.25-18.25	18.00-18.50	17.75-18.25	17.75-18.25	17.50-18.00
300-320 lbs.....	17.00-17.75	17.75-18.00	17.50-18.00	16.25-18.00	17.00-17.50
320-340 lbs.....	16.75-17.50	17.25-17.75	17.25-17.75	16.25-18.00	17.00-17.50

Medium:

160-220 lbs.....	15.50-18.00	15.00-17.50	17.25-18.00	15.50-18.00
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SOVS:

Good and Choice:

270-300 lbs.....	17.25-17.50	17.50-17.75	16.75-17.25	17.00-17.50	16.75-17.00
300-320 lbs.....	16.75-17.50	17.00-17.25	16.50-17.00	16.00-17.25	15.75-17.00
320-340 lbs.....	15.50-17.00	16.50-17.00	16.25-16.75	16.00-17.25	15.75-17.00

Good:

400-450 lbs.....	15.00-16.50	16.25-16.75	15.50-16.50	14.75-16.50	14.25-15.75
450-550 lbs.....	14.50-16.00	15.00-16.50	15.50-16.00	14.75-16.50	14.25-15.75

Medium:

250-550 lbs.....	13.75-17.00	14.00-17.00	14.50-16.75	14.00-17.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.....	13.00-15.25	13.00-15.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.....	30.00-32.00	29.50-33.25	28.50-31.00	29.00-31.00	29.50-32.50
900-1100 lbs.....	30.50-32.50	30.75-35.00	30.00-32.50	29.50-32.75	30.00-33.00
1100-1300 lbs.....	30.50-32.50	31.25-35.00	30.00-32.50	31.00-33.25	30.00-33.00
1300-1500 lbs.....	30.00-32.00	30.50-35.00	29.50-32.50	31.00-33.25	25.50-29.50

STEERS, Good:

700-900 lbs.....	24.50-30.00	26.00-30.75	24.75-29.00	25.25-29.25	25.50-29.50
900-1100 lbs.....	25.00-30.50	26.50-31.25	25.00-30.00	25.50-30.75	25.50-30.00
1100-1300 lbs.....	25.00-30.50	26.00-31.25	25.00-30.00	25.50-30.75	25.50-30.00
1300-1500 lbs.....	24.50-30.00	25.50-31.25	25.00-29.50	25.50-30.75	25.50-30.00

STEERS, Medium:

700-1100 lbs.....	18.50-25.00	19.25-26.50	17.50-25.00	19.50-25.25	18.50-25.50
1100-1300 lbs.....	18.50-25.00	19.25-26.50	17.50-25.00	19.50-25.25	18.50-25.50

STEERS, Common:

700-1100 lbs.....	16.50-18.50	17.00-19.25	14.50-17.50	16.50-19.50	16.00-18.50
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HEIFERS, Choice:

600-800 lbs.....	29.00-30.50	29.25-30.50	28.00-30.50	27.75-29.50	28.50-31.00
800-1000 lbs.....	29.00-30.50	30.00-32.00	28.75-31.00	27.75-29.50	28.50-31.00

HEIFERS, Good:

600-800 lbs.....	24.50-29.00	25.50-30.00	23.50-28.50	25.00-27.75	25.00-28.50
800-1000 lbs.....	24.50-29.00	25.75-30.00	24.00-28.75	25.00-27.75	25.00-28.50

HEIFERS, Medium:

500-900 lbs.....	18.50-24.50	18.50-25.75	16.50-24.00	19.00-25.00	18.00-25.00
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HEIFERS, Common:

500-900 lbs.....	16.00-18.50	16.50-18.50	14.50-16.50	16.00-19.00	15.50-18.00
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COWS (All Weights):

Good.....	15.25-16.50	16.50-18.50	15.00-17.50	15.25-17.00	15.50-16.50
Medium.....	14.00-15.25	15.00-16.50	14.00-15.00	14.00-15.25	14.50-15.50
Cut. & com.....	13.00-14.00	13.25-15.25	12.25-14.25	12.00-14.00	12.50-14.50
Canners.....	10.50-13.00	11.50-13.25	10.50-12.25	10.50-12.00	11.00-12.50

BULLS (Yrks. Excl.), All Weights:

Beef, good.....	16.50-17.00	17.00-19.50	16.00-16.50	15.75-16.50	17.00-17.50
Sausage, good.....	16.50-17.25	19.00-19.50	16.00-17.00	16.50-17.25	17.00-17.50
Sausage, medium.....	15.50-16.50	17.75-19.00	14.50-16.00	15.25-16.50	16.00-17.00
Sausage, cut. & com.....	13.00-15.50	14.75-17.75	12.00-14.50	14.00-15.25	13.00-16.00

VEALERS, All Weights:

Good & choice.....	27.00-33.00	26.00-28.00	23.00-25.00	23.00-25.50	23.00-26.00
Com. & med.....	17.00-27.00	20.00-26.00	15.00-23.00	17.00-23.00	16.00-23.00
Cull, 75 lbs. up.....	13.00-17.00	17.00-20.00	11.00-15.00	14.00-17.00	13.00-16.00

CALVES (500 lbs. down):

Good & choice.....	22.00-25.00	20.00-23.00	20.00-24.00	22.00-24.50	18.00-20.00
Com. & med.....	16.00-22.00	15.00-20.00	15.00-20.00	17.00-22.00	14.00-18.00
Cull.....	12.00-16.00	13.00-15.00	10.00-15.00	13.00-17.00	11.00-14.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS

Good & choice.....	22.50-23.25	22.00-23.00	22.00-22.50	22.00-23.00	22.50-23.25
Med. & good.....	20.25-22.25	20.00-22.00	19.50-21.75	20.00-22.00	20.00-22.25
Common.....	16.00-20.00	15.00-19.50	17.00-19.25	18.00-20.00	15.50-19.75

YRL. WETHERS (Shorn):

Good & choice.....	19.50-20.75	18.00-19.50
Med. & good.....	16.50-19.50	15.00-18.00

EWES (Shorn):

Good & choice.....	6.50-8.50	9.00-10.00	8.00-8.50	8.00-9.25	9.00-9.75
Com. & med.....	6.00-7.50	6.50-8.75	7.00-8.00	7.00-8.00	7.00-8.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

Now...Light...Easy to Handle ALUMINUM ROLLER CONVEYOR



For portable use anywhere—on shipping platform, aboard a truck, in the warehouse, at "spot" locations in the plant—Standard Sectional Aluminum Roller Conveyor saves time and effort. Made entirely of heavy duty aluminum, except for steel ball bearings. Capacity 50 lbs. per lineal foot when supported at 10 inch centers. Available in 5 ft. — 10 ft. and larger sections as required.

Get complete information on Standard Sectional Aluminum Roller Conveyor—write for Bulletin ^{NP} 109.

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North St. Paul, Minn.

Sales and Service
in Principal Cities



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Chicago
St. Paul

DRESSED BEEF
BONELESS MEATS and CUTS
OFFAL • CASINGS

Carlots
Barrel Lots

H. L. SPARKS AND COMPANY

If it's hogs you want we can furnish a single deck or a train load. We sell stock pigs.

All Orders Placed Thru National Stock Yards, Ill.

NATIONAL STOCK YARDS, ILL. Phones: ^{UP} ten 5-1860
^{BB} ledge 8394
^{UP} ten 3-4916

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Finer Flavor from the Land O' Corn!

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Pork • Beef • Veal • Lamb
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THE E. KAHN'S SONS CO.

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Straight and Mixed Cars of Beef,
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DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
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BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended October 1, 1949:

CATTLE

	Week ended Oct. 1	Prev. week 1948	Cor.
Chicago†	18,016	22,005	19,443
Kansas City†	22,489	25,277	27,083
Omaha†	17,302	15,394	19,682
East St. Louis†	11,381	9,184	20,650
St. Joseph†	8,912	9,500	10,347
Sioux City†	9,628	9,423	10,904
Wichita†	4,341	5,396	2,847
New York & Jersey City†	5,681	6,280	6,512
Okla. City†	2,415	8,407	8,669
Cincinnati†	4,213	5,335	5,296
Denver†	8,750	8,531	8,076
St. Paul†	16,964	18,978	16,658
Milwaukee†	2,968	3,913	3,706

Total 133,058 148,583 150,871

HOGS

Chicago†	32,715	33,579	25,770
Kansas City†	11,951	11,718	10,656
Omaha†	33,652	35,566	28,745
East St. Louis†	26,290	26,189	23,845
St. Joseph†	19,153	19,263	16,438
Sioux City†	17,019	17,087	14,717
Wichita†	3,442	3,177	3,574
New York & Jersey City†	39,619	38,892	35,434
Okla. City†	9,781	9,182	5,585
Cincinnati†	15,331	16,346	11,075
Denver†	9,678	8,647	5,440
St. Paul†	45,209	47,608	30,254
Milwaukee†	5,267	1,245	6,596

Total 272,107 268,499 217,931

SHEEP

Chicago†	7,809	5,641	12,327
Kansas City†	13,280	10,007	21,438
Omaha†	13,337	13,380	25,109
East St. Louis†	7,757	7,286	9,961
St. Joseph†	13,682	11,112	15,947
Sioux City†	5,777	4,997	8,683
Wichita†	1,346	679	1,647
New York & Jersey City†	35,370	37,000	38,860
Okla. City†	1,371	2,430	3,761
Cincinnati†	511	672	904
Denver†	16,812	14,892	20,931
St. Paul†	10,674	11,132	14,292
Milwaukee†	1,464	1,245	1,183

Total 129,190 120,563 175,043

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Oct. 6:

CATTLE:	
Steers, med. & gd.	\$25.25 only
Heifers, med.	18.50@22.00
Cows, gd.	18.00 only
Cows, med. & low gd.	15.25@16.50
Cows, cut. & com.	12.75@15.00
Cows, canner	11.00@12.50
Bulls, cut. to gd.	16.00@20.00
CALVES:	
Vealers, med. to ch.	\$23.00@26.00
HOGS:	
Gd. & ch.	185-275...\$19.00@20.50
Sows, med. to ch.	15.00@17.00

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, October 6:

CATTLE:	
Steers, gd.	\$26.75@27.00
Steers, med. & gd.	23.00@26.75
Steers, com. & med.	19.75@22.00
Heifers, com. & med.	18.00@22.00
Cows, gd.	16.50@17.10
Cows, com. & med.	14.00@16.00
Cows, can. & cut.	11.00@13.50
Bulls, gd.	17.00@18.00
Bulls, com. & med.	16.00@17.00
CALVES:	
Vealers, med. to ch.	\$27.00@32.00
Com. & med.	20.00@27.00
Culls & com.	18.00@20.00
Culls	13.00@18.00
HOGS:	
Gd. & ch.	180-240...\$18.75@19.25
Sows, 400 down	16.25@16.50
LAMBS:	
Woolled, gd. & ch.	\$25.00 only

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 29...	2,806	483	11,896	4,285
Sept. 30...	1,574	500	6,973	1,048
Oct. 1...	417	183	4,339	139
Oct. 3...	11,517	694	12,345	3,866
Oct. 4...	8,725	591	18,355	4,053
Oct. 5...	11,343	651	14,720	2,053
Oct. 6...	3,500	690	12,500	2,500

*Week so far...35,085 2,536 58,220 12,472
Week ago...27,888 2,513 47,997 12,571
1947...30,901 3,642 44,947 16,689
1946...38,066 5,479 38,353 16,525

*Including 1,200 cattle, 529 calves, 15,922 hogs and 2,108 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Sept. 29...	1,007	131	954	1,263
Sept. 30...	1,500	...	1,059	483
Oct. 1...	337	10
Oct. 3...	2,776	...	877	812
Oct. 4...	3,409	128	1,867	470
Oct. 5...	4,105	95	683	1,152
Oct. 6...	2,000	50	1,060	560

Week so far...12,290 273 4,727 2,934
Week ago...11,053 302 5,297 2,655
1947...9,873 382 4,873 1,643
1946...12,483 448 1,706 2,252

OCTOBER RECEIPTS

	1949	1948
Cattle	35,502	29,781
Calves	2,719	4,284
Hogs	62,750	47,110
Sheep	12,611	18,139

OCTOBER SHIPMENTS

	1949	1948
Cattle	12,627	9,411
Hogs	4,727	4,638
Sheep	2,944	2,388

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Oct. 6:

	Week Ended Oct. 6	Prev. week
Packers' purch.	40,840	33,759
Shippers' purch.	5,316	7,379
Total	46,156	41,138

CANADIAN KILL

Inspected slaughter in Canada, week ended Sept. 24:

CATTLE		
	Week Ended Sept. 24	Same Week Last Year
Western Canada	18,880	23,410
Eastern Canada	17,205	18,941

Total 36,085 42,351

HOGS	
Western Canada..	16,972
Eastern Canada..	54,058
Total	71,030
	14,227
	39,375
	53,602

Total 71,030 53,602

Western Canada	8,878	10,813
Eastern Canada	25,005	25,869
Total	33,883	36,682

Total 33,883 36,682

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended September 24:

	Cattle	Calves	Hogs	Sheep
Salable	333	1,757	336	560
Total (incl. directs)	2,966	5,879	22,250	13,873
Previous week:				
Salable	480	1,670	820	690
Total (incl. directs)	3,333	7,287	21,131	20,331

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending September 29:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,900	1,200	2,050	100
No. Portland	3,900	760	1,315	3,540
San Francisco	1,850	300	2,300	6,400

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 1, 1949, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 5,949 hogs; Swift, 910 hogs; Wilson, 4,275 hogs; Agar, 6,886 hogs; Shippers, 6,346 hogs; Others, 14,695 hogs.
Total: 18,016 cattle; 1,788 calves; 39,061 hogs; 7,800 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,262	1,010	2,648	2,040
Cudahy	3,967	853	1,506	2,159
Swift	2,549	1,166	1,083	3,293
Wilson	1,673	482	1,664	2,984
Central	1,017
Others	7,407	3	4,450	2,804
Total	18,975	3,514	11,951	13,280

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,372	6,283	1,587	...
Cudahy	4,415	3,756	1,239	...
Swift	4,319	4,908	6,418	...
Wilson	5,210	3,399	438	...
Eagle	61
Greater Omaha	149
Hoffman	176
Rothschild	388
Roth	159
Kingman	965
Merchants	21
Others	...	7,445
Total	21,235	25,791	9,682	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,691	1,059	7,232	3,822
Swift	4,062	2,812	4,777	3,803
Hunter	817	...	5,471	132
Hell	2,413	...
Krey	4,088	...
Laclede	880	...
Sieloff	1,426	...
Total	7,510	3,871	26,290	7,757

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,320	500	8,292	9,294
Armour	3,050	480	8,577	2,425
Others	5,006	393	4,322	1,626
Total	11,376	1,373	21,191	13,345

Does not include 100 cattle, 2,069 hogs and 1,963 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,578	105	5,837	1,598
Armour	2,899	66	5,714	1,742
Swift	2,903	39	2,191	1,587
Others	293
Shippers	30,713	1,070	7,374	4,798
Total	40,386	1,280	21,116	9,725

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,418	1,128	2,154	759
Dunn
Ostertag	105	...	8	...
Dold	82	...	842	...
Sunflower	14	...	68	...
Pioneer
Excel	379
Guggenheim	455
Others	1,888	...	370	587
Total	4,341	1,128	3,442	1,346

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,415	947	1,437	298
Wilson	2,287	728	1,421	474
Others	171	3	737	...
Total	4,873	1,678	3,595	772

Does not include 689 cattle, 1,496 calves, 6,186 hogs and 599 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	236	54	498	...
Cudahy	791	...	169	...
Swift	252	142	161	...
Wilson
Acme	444	27
Atlas	622	18
Clougherty	59	...	284	...
Coast	306	...	152	...
Harmann	287
Luer	148	...	328	...
Union	58
United	312	15	238	...
Others	3,316	608	56	...
Total	6,882	924	1,886	...

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	473
Kahn's
Lohrey	886	...
Meyer	18
Schlaechter	314	60
National	433	7
Others	3,177	943	17,847	1,401
Total	3,724	1,010	18,733	1,802

Does not include 1,299 cattle, 1 calf and 6 hogs bought direct. Market shipments for the week were 29 cattle, 72 calves, 3,295 hogs and 1,212 sheep.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,145	306	2,792	14,200
Swift	1,328	237	1,552	15,122
Cudahy	930	147	2,511	5,496
Wilson	467
Others	2,727	384	3,347	2,820
Total	6,597	1,054	10,202	37,638

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,542	2,105	12,133	3,132
Bartusch	801
Cudahy	1,306	1,334	...	1,016
Riffin	926	87
Superior	1,632
Others	5,091	2,868	25,951	5,932
Total	16,964	8,545	45,200	10,674

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,080	2,558	593	1,390
Swift	1,146	1,420	1,466	2,429
Blue
Bonnet	727	92	157	...
City	1,294	7	86	...
Rosenthal	431	133	...	3
Total	4,588	4,210	2,272	3,822

TOTAL PACKER PURCHASES

	Week ended Oct. 1	Prev. week, Oct. 1 week	Cor. 1948*
Cattle	165,467	189,382	163,656
Hogs	230,739	258,335	181,582
Sheep	117,742	107,463	166,844

*Does not include Los Angeles.

CORN BELT DIRECT TRADING

Des Moines, Ia., October 6.
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

	Hogs, good to choice:
160-180 lb.	\$14.00@16.25
180-240 lb.	16.00@17.75
240-300 lb.	16.25@17.75
300-360 lb.	15.75@17.50

Sows:
270-300 lb. \$16.25@19.75
400-550 lb. 12.25@15.50

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Sept. 30	37,000	41,000
Oct. 1	48,000	30,000
Oct. 2	55,200	40,500
Oct. 3	42,000	47,800
Oct. 4	44,000	39,500
Oct. 5	41,000	40,500

LIVESTOCK RECEIPTS

Receipts at major markets, week ending October 1:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Oct. 1	313,000	394,000	273,000
Sept. 24	354,000	409,000	276,000
1948	325,000	348,000	419,000
1947	366,000	306,000	421,000
1946	297,000	55,000	459,000

HOGS AT 11 MARKETS, Wk. Ended:

	Cattle	Hogs	Sheep
Oct. 1	313,000	394,000	273,000
Sept. 24	354,000	409,000	276,000
1948	325,000	348,000	419,000
1947	366,000	306,000	421,000
1946	297,000	55,000	459,000

AT 7 MARKETS, Week Ended:

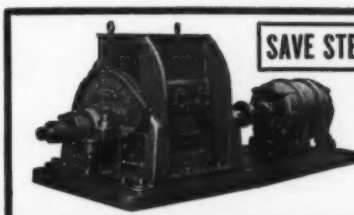
	Cattle	Hogs	Sheep
Oct. 1	220,000	261,000	130,000
Sept. 24	249,000	290,000	124,000
1948	219,000	224,000	201,000
1947	259,000	198,000	188,000
1946	204,000	34,000	213,000

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended September 24 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed	Good Handyweights
Toronto	\$21.36	\$25.00	\$29.60	\$22.00
Montreal	20.90	24.65	29.80	23.00
Winnipeg	19.39	22.50	28.52	20.86
Calgary	19.92	18.53	31.10	20.75
Edmonton	18.45	19.03	31.00	19.10
Pr. Albert	19.50	19.20	27.85	18.40
Moose Jaw	18.25	19.50	27.85	18.75
Saskatoon	18.50	21.30	28.35	18.05
Regina	17.50	19.70	28.35	...
Vancouver	20.00	19.50	31.85	21.75

*Dominion government premiums not included.



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M&M HOG
REDUCES COOKING
TIME . . . LOWERS
RENDERING COSTS

Fat, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the millers. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

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FRENCH HORIZONTAL MELTERS

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STEDMAN 2-STAGE GRINDERS

for CRACKLINGS, BONES
DRIED BLOOD TANKAGE
and other
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Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes — 5 to 100 H.P. — capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Oct. 1, 1949..	9,422
Week previous	13,749
Same week year ago.....	8,773

COW:

Week ending Oct. 1, 1949..	1,642
Week previous	1,875
Same week year ago.....	3,294

BULL:

Week ending Oct. 1, 1949..	1,071
Week previous	832
Same week year ago.....	905

VEAL:

Week ending Oct. 1, 1949..	7,295
Week previous	11,104
Same week year ago.....	6,277

LAMB:

Week ending Oct. 1, 1949..	31,336
Week previous	38,683
Same week year ago.....	38,782

MUTTON:

Week ending Oct. 1, 1949..	2,276
Week previous	1,791
Same week year ago.....	3,935

HOG AND PIG:

Week ending Oct. 1, 1949..	12,900
Week previous	19,809
Same week year ago.....	5,471

PORK CUTS:

	Pounds
Week ending Oct. 1, 1949..	1,514,174
Week previous	1,941,264
Same week year ago.....	1,529,451

BEEF CUTS:

Week ending Oct. 1, 1949..	153,226
Week previous	134,600
Same week year ago.....	189,902

VEAL AND CALF:

Week ending Oct. 1, 1949..	5,467
Week previous	8,224
Same week year ago.....	11,004

LAMB AND MUTTON:

Week ending Oct. 1, 1949..	5,400
Week previous	2,828
Same week year ago.....	3,040

BEEF CURED:

Week ending Oct. 1, 1949..	4,067
Week previous	11,785
Same week year ago.....	15,681

PORK CURED AND SMOKED:

Week ending Oct. 1, 1949..	855,359
Week previous	635,473
Same week year ago.....	944,326

LARD AND PORK FATS:

Week ending Oct. 1, 1949..	233,524
Week previous	171,300
Same week year ago.....	196,725

LOCAL SLAUGHTER

CATTLE:	Carcasses
Week ending Oct. 1, 1949..	5,681
Week previous	6,280
Same week year ago.....	6,512

CALVES:

Week ending Oct. 1, 1949..	10,920
Week previous	12,007
Same week year ago.....	14,327

HOGS:

Week ending Oct. 1, 1949..	39,619
Week previous	38,892
Same week year ago.....	35,434

SHEEP:

Week ending Oct. 1, 1949..	35,370
Week previous	37,000
Same week year ago.....	38,890

COUNTRY DRESSED MEATS

VEAL:	Carcasses
Week ending Oct. 1, 1949..	5,652
Week previous	5,179
Same week year ago.....	4,581

HOG:

Week ending Oct. 1, 1949..	3
Week previous	13
Same week year ago.....	13

LAMB AND MUTTON:

Week ending Oct. 1, 1949..	120
Week previous	126
Same week year ago.....	56

INCOMPLETE:

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended October 1 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City.....	5,681	10,920	39,619	35,370
Baltimore, Philadelphia	5,987	1,351	28,792	1,464
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	11,491	2,420	62,386	5,626
Chicago, Elburn	22,204	5,877	70,824	16,580
St. Paul-Wisc. Group.....	27,287	19,677	94,923	13,177
St. Louis Area.....	15,761	8,110	57,431	14,459
Sioux City	9,390	422	20,553	7,190
Omaha	17,939	1,598	38,466	13,120
Kansas City	16,995	6,086	35,369	15,262
Iowa and So. Minn.....	15,437	4,485	181,134	30,370
SOUTHEAST				
Grand total	6,374	4,726	17,201	...
SOUTH CENTRAL WEST				
Rocky Mountain.....	21,002	12,064	45,386	23,036
PACIFIC				
Grand total	7,620	1,285	11,956	21,187
Total	17,062	4,329	27,457	28,176
Total week ago	198,320	83,350	731,897	225,007
Total same period 1948.....	214,334	87,480	682,025	222,342
Total same period 1947.....	216,362	110,060	567,153	311,410

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁴Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁵Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during August 1949: Cattle, 76.8; calves, 66.4; hogs, 73.8; sheep and lambs, 84.6

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended September 30 are shown in the following table, with comparisons:

	Cattle	Calves	Hogs
Week ended September 30.....	1,463	1,470	9,167
Week previous	1,837	1,335	8,955
Cor. week last year.....	2,096	2,335	8,540

CLASSIFIED ADVERTISING

POSITION WANTED

Auditor, Office manager, Accountant, with over 20 years' experience with large and small packers. Capable of assuming complete charge of all details including taxes, financial, profit and loss, departmental statements. Also capable of economically installing standard costs and itemized weekly results. Location immaterial. W-314, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

WORKING KILL FOREMAN wants connection with small firm where beef and hogs are slaughtered, sausage processed. Not afraid of hard work. Will consider any permanent proposition connected with meats where there is a future. Prefer housing. W-325, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER, 15 years' experience, married, with family. Complete knowledge of all sausage room operations. Desire position with small or large plant. Young, ambitious, available now. W-332, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER or SUPERINTENDENT: Years of highly successful operating experience in canning, sausage making, curing, slaughtering and all other phases of the industry. Now available. W-326, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOOD CHEMIST: Nearly 10 years' experience with large packer. Familiar all phases. Prefer advancement in smaller plant. W-315, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

HIGH TYPE SALES EXECUTIVE

Experienced in selling carload buyers smoked and canned meats, also sausage. Capable of supervising sales department. Midwest location. Must be willing to travel. W-328, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

ARE YOUR

TRAVELING EXPENSES HIGH?

Are your hotel bills, meals, gasoline, etc., costs out of line with your earnings? If so, here's a chance to make \$100.00 or more per week by devoting a small amount of your time to selling two sausage flours sold in large volume to sausage manufacturers on a straight commission basis (or put yourself in the five figure yearly bracket by devoting full time). If you are a commission man or broker calling on the sausage manufacturing trade, know this trade personally, and are free to add another item, it will be worth your while to investigate our proposition. We are well known in the Meat Industry and have a reputation for quality products. Our sausage flours are already well established and their high quality brings in repeat orders with regularity. Excellent territories still available. Liberal commission. Write to RALPH ETTLINGER & SONS, 347 No. Loomis St., Chicago 7, Ill.

EASTERN SEASONING SALESMAN

We are expanding our eastern sales force and are desirous of getting the services of an experienced man for part of metropolitan New York and the New England states. The opportunity is tops. For information write

MEAT INDUSTRY SUPPLIERS
4432 S. Ashland Ave., Chicago 9, Ill.

SHIPPING CLERK: Must be thoroughly experienced and capable of taking complete charge of shipping and delivery, for independent packer in south. Good opportunity for right man. Write complete record of experience to Box 327, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN wanted to sell complete line of casings for old established firm. W-329, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALESMEN who call on meat packers wanted to carry an additional line of wheels, casters, meat trucks and other types of material handling equipment. On commission basis. Territories open in Illinois outside of Chicago, Michigan, Indiana, Wisconsin, Iowa and Minnesota. Write giving other lines carried, age and experience. W-316, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER wanted to be assistant to foreman. Must have some experience in making summer sausage and be able to work with crew wherever necessary. Excellent chance for advancement. W-317, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EASTERN PACKER desires first class operator for edible and inedible department. Prefers one who has had Votator experience. Modern plant, all new equipment, ideal working conditions. Permanent position. W-318, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

SALESMAN and a MANAGER CONTROLLER wanted for a small non-federally inspected packing plant and bologna kitchen in a New England town. State experience and salary expected. W-319, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

FOREMAN wanted for sewing department of large midwestern casing firm. Write giving full details. W-320, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BOHEMIAN STYLE SAUSAGE MAKER WANTED. W-321, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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NATIONAL PROVISIONER "CLASSIFIEDS"

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number
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 or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

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PLANTS FOR SALE

FOR SALE POULTRY PRODUCTION— PROCESSING—RETAIL PLANT

In the heart of one of America's greatest chicken growing areas. Producing 120,000 chickens yearly. Processing capacity 3000 chickens per day. An ultra modern cage serving chicken exclusively. This property also includes, 30 acres of land, two modern homes and all equipment. Located on two national highways. Has rail, truck and air transportation. The combined operation of these plants now doing \$300,000 yearly and netting \$30,000 per year. Will stand most rigid inspection. For further information and details write P.O. box 307, Rogers, Arkansas.

Modern Government Inspected Abattoir

Will lease or sell plant located in best livestock section in New York state. Source of livestock and economical cost of running plant enables operator to handle kill and modern major packers in New York city profitably. Facilities to slaughter 500 cattle or 3000 lambs and calves per week. Private railroad siding. Plenty of room for expansion. Overnight delivery to New York city. 35 years of profitable operation. Present plant built in 1941. Located in Rochester, New York. Kaufman Quality Meats, P. O. Box 1171, Rochester, N. Y.

Packing plant in San Joaquin Valley, ¼ miles northeast Visalia, Calif. Constructed largely of hollow tile with inside and outside walls cement plastered. Ample potable water. Former owner killed 500 cattle per week. Three coolers. 100 head capacity plus 75,000# meat freezer. Well equipped. Modern Sausage Room. Pickle cellar. Price \$125,000.00. FS-309, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Well established provision manufacturing plant, fully equipped, with well going routes and modern major packers. Located in the center of the Metropolitan district of New Jersey, on the direct highway to New York City. If interested we will furnish complete details. FS-298, THE NATIONAL PROVISIONER, 407 S. Dearborn, Chicago 5, Ill.

FOR SALE: A fully equipped plant, located in a booming irrigation territory in Nebraska. Killing beef and pork and doing custom butchering for farmers and ranchers. Using two trucks for delivery and have a wholesale route. Ill health is the reason for selling. FS-330, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Locker plant, 470 lockers, all modern equipment. Retail in front. Overhead rails and scale. Big cooler, processing, curing, smoking, rendering. Two story brick building. Town of 1500 in farmer territory. 100 miles south of Chicago. Must sacrifice on account of health. Write to E. Nagel, Oargna, Ill.

BONELESS BEEF PLANT: Equipped. Central location near railroad and piers. 2 coolers 28x18 and 11x18. Building and equipment, \$10,000. Upper floors rented for \$80.00 per month. FS-331, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Small packing plant in west Texas for sale or lease, or would consider selling part interest to right man with experience. FS-267, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern Complete sausage and slaughter plant in Tampa, Florida. \$45,000.00 immediate sale. 1207 Crenshaw St., Ph. 313531, Tampa, Florida.

PLANT WANTED

WANTED TO RENT

About 5,000 sq. ft. in U.S. inspected plant New York City or vicinity. Railroad siding important but not essential. Sign year lease. W-324, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION

- 2—Anco #281 Grease Pumps, M. D.
- 1—Anco Continuous Screw Cracking Press, installed one year.
- 1—Enterprise #106 Meat Grinder, belt driven.
- 1—Steel 2,000 gal., jack, O.T., agit. Kettle.
- 12—Stainless Jacketed Kettles, 80, 40, 60, 80 gallon.
- 20—Aluminum Jacketed Kettles, 20, 40, 60, 80, 100 gallon.
- Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
- 1—Cleveland Meat Grinder, type TE-B, 15 HP Motor.
- 1—Anco 3'x6" and 1—Anco 4'x9" Lard Rolls.

Send us your inquiries.

WHAT HAVE YOU FOR SALE?

Consolidated Products Company, Inc.
 14-19 Park Row New York 7, N. Y.
 Phone—Barclay 7-0000

ELECTRIC HOIST SALE

New 5 HP Electric Hoists (for Packers, Butchers, Rendering Plants, etc.). Hoists have Timken bearings, bronze worm gears, reversing controls, brake, 5 HP ball bearing motor, 2000-lb. capacity. Sale price only \$395. Send for literature.

BERNSTEIN BROS. MACHINERY CORP.

164 Mechanic St.

"Since 1890"

PUEBLO, COLORADO

FOR SALE: One 42x7½, 25 HP Vertical boiler comp. 100# SWP coal with #3 Chicago injector shaking grates, 4 yrs. old, good condition, \$350. Has been replaced by a large boiler. B. J. Price, 1126 Engle St., Chester, Pa.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Moylan, Pennsylvania.

PLANTS FOR SALE

Modern meat packing plant. Plenty of cooler space. Perfect location. Within thirty miles of Chicago. In heart of food belt. FS-308, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,
 P.O. Box 6669 Los Angeles 22, Calif.

WANTED—MANUFACTURED MEATS

For resale in Northeastern Ohio and Eastern Pennsylvania. Can use thousands of pounds of smoked picnics, bacon, and sliced bacon, various loaves, wieners, sausage, etc. Can also use large amounts of throwouts. Our present source cannot supply enough merchandise. All business done on C.O.D. basis. Please quote prices. W-291, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
 Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
 407 SO. DEARBORN ST., CHICAGO 5, ILL.



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for our bulletins.

Sausage And Smokehouse

- 9912—U. S. SLICER: New, never used, Model 150-C, with stand, \$ 950.00
- 1061—RACON SLICER: Link Belt, with motor, 225.00
- 1038—MIXER: Meat, Buffalo #4, with motor, gear drive, special safety cover, electromagnetic switch, 675.00
- 1014—MIXER: Vacuum, 1000 lb. cap., with 3 ph. 60 cycle motor, 725.00
- 7978—MIXER: Buffalo #3, 700 lb. cap., 7½ HP motor, reconditioned, 695.00
- 1089—MIXER: Meat, Boss #35, with motor, 450.00
- 1071—CURING VATS: (1501)—1500 lb. Oak, excellent condition, each, 12.50
- 1051—PATTYMAKER: Holymatic, complete with stackcounter, 2 size plates, used 1 mo., 425.00
- 9970—SAUSAGE STUFFER: Randall 400 lb. capacity, 305.00
- 7968—SAUSAGE STUFFER: Oppenheimer, 200# cap., complete, 195.00
- 1025—STUFFER: Buffalo 250# cap., 625.00
- 1026—STUFFER: Buffalo Sausage, 200# cap., 575.00
- 1024—STUFFER: Buffalo 300# cap., 675.00
- 7968—STUFFER: Canadian Bacon, Stainless, 50.00
- 954—PROCESSING CABINET: Albright-Nell, 52" deep, 92" high, 54" W., with pump, 25 gal. per min., ½ HP motor, 350.00
- 1052—SILENT CUTTER: #43-A, with 25 HP motor, 450.00
- 9024—SMOKEHOUSE: Griffith, portable, gas, like new, 300.00
- 1065—TY-LINKER: Auto., with stainless linking table, like new, 1200.00

Miscellaneous

- 9311—BAKE OVEN: Revolving Brand, 60 loaf cap., gas operated, \$ 250.00
- 7993—KETTLE: NEW, All stainless steel, 1/2 in., 500 gal., 90# cap., 750.00
- 1066—PANK: (000) NEW Stainless Steel, 12"x25"x3", each, 6.50
- 7964—ELEVATOR: Portable, 500# cap., Barrett-Craven, like new, 325.00
- 1048—BAND SAW: Do-All NEW, floor model, 8.5 moving top table, 375.00
- 7970—BAND SAW: Jones Superior, 30", 325.00
- 1055—BELLY ROLLER: Boss, double roll, Senior, with steel slight conveyor, without motor, 425.00
- 9851-A—BAKE OVEN: Advance, porcelain front, 192 loaf cap., 925.00
- 1072—BOILER: Dutton, Steam Generator, 35 HP, vertical, Model 800, 100# pressure, complete automatic, oil fired, new tubes, 650.00
- 1073—AIR COMPRESSOR: Quincy, Model AA-27, 3½x3½, duplex, air cooled, less motor, 250.00
- 8596—HYDRAULIC PRESS: (2) 300 ton, Boss, with 8x12 hydraulic pumps, each, \$2200.00
- 7957—HOG: #35 Diamond, little used, 1250.00
- 1053—THIPE WASHER: Boss, direct drive thru reducer, in very fine condition, complete with motor, 400.00
- 7963—BAND SAW: Jones Superior, with new boning table, 450.00
- 8377—ICE CRUSHER: Keebler, 6 to 8 ton per hr., 200.00

ANNOUNCEMENT

Our new address effective November 1

Barliant & Company
 1401 W. Pershing Rd. (39th St)
 U. S. Yards, Chicago 9, Ill.
 DISPLAY ROOM AND OFFICES

Phone—WIRE—WRITE. Location and full details supplied on request. Offerings subject prior sale. From our complete file, we can supply your equipment needs. Let us know your requirements. For best results, list with us your offerings of surplus and idle equipment.

BARLIANT AND COMPANY

7070 N. Clark St. Chicago 26, Ill. SHeldrake 3-3313

SPECIALISTS IN
 NEW, USED, & REBUILT EQUIPMENT



MR. HAM GOES TO TOWN FOR MORRELL PRIDE MEATS

PORK • BEEF • LAMB • VEAL

HAMS • BACON • SAUSAGE

LARD • CANNED MEATS

SHEEP, HOG & BEEF CASINGS

JOHN MORRELL & Co.

Established in England in 1827 • • In America since 1865

Packing Plants:

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HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
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ORIGINAL
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CURED HAM

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HONEY BRAND
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HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: DETROIT, MICHIGAN

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

Simplicity and Dignity



Pack Real Sales Appeal

Every packer's packaging needs are different. Sometimes area competition dictates flashing modern design. Often greater sales success is achieved by carefully playing up the "traditional quality" of an old line product. What-

ever your particular marketing needs. Sutherland's large staff of artists and designers will gladly use their 32 years of meat products packaging experience to make sound recommendations. Can we help you now?

FOLDING CARTONS • PARAFFINED CARTONS • BAKERY
PACKAGES • LAMINATED CARTONS • EGG CARTONS



LIQUID-TIGHT CONTAINERS • FOOD TRAYS • PAPERWARE
PAPER PLATES • PAPER PAILS • HANDI-HANDLE CUPS

OCT 12 1949

To sell your sausage—
it's got to "look good"
to Mrs. Consumer...



*Fine quality sausage calls for
fine quality natural casings—There's none finer
than **SWIFT'S SELECTED NATURAL CASINGS!***

1 SWIFT'S BEEF ROUNDS are economical casings of fine quality. Processed and calibrated to bring you faster stuffing and more uniform products. For your best sausage grades of Ring Bologna, Polish Sausage, Liver Sausage, etc.

2 SWIFT'S BEEF BUNG CAPS—closely fattened to improve finished appearance. Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicola, Minced Specialty, etc.

3 SWIFT'S PORK BUNGS—Uniform, superior quality casings for Liver Sausage and Dry Sausage. As with all other Swift Selected Natural Casings, these are carefully graded and selected.

YOUR sausage sales often depend upon how your sausage looks to consumers. And because *they see the casings first*, the casings you use become all-important.

That's the big reason why you should always specify Swift's Selected Natural Casings—the quality standard of the industry.

Swift takes special care to meet every requirement for quality sausage and specialty meats manufacture. Swift's Selected Natural Casings are minutely inspected under pressure to eliminate flaws—they're precision measured to insure uniformity as to size, length and strength—they give you speedy, efficient production.

When you order Beef Rounds, Bungs or any of Swift's Selected Natural Casings, you can be sure you're getting the *finest uniform quality natural casings*. Order a trial shipment from your Swift salesman and prove it to yourself. Or wire, write or phone the nearest Swift Branch Office today.

SWIFT & COMPANY

